



APPETIZERS

- PRAWNS MEUNIERE 20 butter, garlic, meyer lemon, vin blanc
SEA SCALLOPS 21 seared day boat scallops, light saffron herb cream, puff pastry
AHI TUNA 20 lightly peppered and grilled, horseradish, thyme sauce
LOBSTER TAIL 38 poached cold water lobster, lime beurre blanc
SMOKED SALMON 19 GV Farms chioggia beets, cucumber, capers, red onion, red pepper vinaigrette
LOBSTER RAVIOLI 20 fresh house made ravioli, crème, lobster butter, basil
TORTELLINI LA FORET 16 sautéed porcini mushrooms, aged garlic, cream
ESCARGOT 20 garlic butter, pernod
QUAIL 20 roasted Canadian quail, huckleberry reduction
BEEF TAR TAR 17 GV farms beef, potato truffle cream, crispy potato julienne
OSETRA CAVIAR Imperial 200 or Kaluga 120 buckwheat blini, crème fraiche, sweet onion, capers, GV farm

SALADE

- SALADE FRANCAISE 14 butter lettuce, marinated cucumber, shaved radish, mustard tarragon vinaigrette
ROMAINE SALAD 15 hearts of romaine, house made caesar dressing, parmesan cheese, croutons
LA FORET 16 bay shrimp, GV farms kookaburra spinach, shaved radicchio, red pepper vinaigrette
SOUP du JOUR 11

ENTRÉES

- AHI TUNA 45 lightly peppered and grilled, horseradish, thyme sauce
PRAWNS MEUNIERE 42 butter, garlic, meyer lemon, vin blanc
SALMON 44 poached in chambord, port wine reduction
LINGUINE VEGETARIEN 32 sautéed farmers market vegetables, olive oil, sun dried tomatoes
PASTA FRUIT DE MER 48 sauté of scallops, prawns, vin blanc, garlic, meyer lemon, tomato
TORTELLINI LA FORET 32 sautéed porcini mushrooms, aged garlic, cream
LOBSTER RAVIOLI 42 fresh house made ravioli, crème, lobster butter, basil
BREAST OF CHICKEN 38 mushrooms, champagne cream sauce
QUAIL 42 roasted Canadian quail, huckleberry reduction
TOURNEDOS OF BEEF CHANTERELLE 54 tenderloin medallions, golden chanterelle, ginger brandy
VEAL 56 veal tenderloin, shiitake mushrooms, calvados brandy cream sauce
RIBEYE 58 dry aged fire grilled bone-in 14oz angus beef, porcini truffle butter
RACK OF LAMB 58 garlic and rosemary roasted Australian lamb, natural jus, tarragon mustard
RACK OF VENISON 64 roasted rack of New Zealand venison, dark cherry aged balsamic reduction
WILD BOAR 56 sage crusted medallions of wild boar, roasted garlic cabernet sauce
BISON 58 buffalo ribeye, peppercorns, cabernet, GV Farms sage and courvoisier
ELK 68 roasted New Zealand elk loin, portabella cognac demi glaze reduction
AMERICAN WAGYU 95 snake river center cut tenderloin, cabernet peppercorn sauce, sage, cognac

A Votre Santé

Please enjoy a seed to table experience along with farm fresh eggs sourced from GrandView Farms
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.
Gratuity of 20% will be added to parties of 6 or more.