

APPETIZERS

TORTELLINI LA FORET	17	Sautéed Porcini Mushrooms, Aged Garlic, Cream
QUAIL	21	Roasted Canadian Quail, Huckleberry Reduction
BEEF TARTARE	21	GV Farms Beef, Potato Truffle Cream, Crispy Potato Julienne
PRAWNS MEUNIERE	22	With Butter, Garlic, Meyer Lemon, Vin Blanc
AHI TUNA	23	Lightly Peppered & Grilled, Horseradish, Thyme Sauce
SEA SCALLOPS	24	Seared Day Boat Scallops, Light Saffron Herb Cream, Puff Pastry
ESCARGOT	24	Garlic Butter, Pernod
LOBSTER TAIL	42	Poached Cold Water Lobster, Lime Beurre Blanc
OSETRA CAVIAR	IMPERIAL 200 KALUGA 130	Buckwheat Blini, House Cultured Crème Fraiche, Sweet Onion, Capers

SALADE

SOUP du JOUR	11	
SALADE FRANCAISE	15	Butter Lettuce, Marinated Cucumber, Shaved Radish, Mustard Tarragon Vinaigrette
ROMAINE SALAD	16	Hearts of Romaine, House Made Caesar Dressing, Parmesan Cheese, Croutons
LA FORET	17	Bay Shrimp, GV Farms Kookaburra Spinach, Shaved Radicchio, Red Pepper Vinaigrette

ENTREES

TORTELLINI LA FORET	36	Sautéed Porcini Mushrooms, Aged Garlic, Cream
PRAWNS MEUNIERE	48	With Butter, Garlic, Meyer Lemon, Vin Blanc
SALMON	48	Poached in Chambord, Port Wine Reduction
PASTA FRUIT DE MER	52	Sauté of Scallops, Prawns, Vin Blanc, Garlic, Meyer Lemon, Tomato
AHI TUNA	55	Lightly Peppered & Grilled, Horseradish, Thyme Sauce
QUAIL	55	Roasted Canadian Quail, Huckleberry Reduction
WILD BOAR	56	Sage Crusted Medallions of Wild Boar, Roasted Garlic Cabernet Sauce
VEAL	58	Veal Tenderloin, Shiitake Mushrooms, Calvados Brandy Cream Sauce
BISON	58	Buffalo Ribeye, Peppercorns, Cabernet, GV Farms Sage & Courvoisier
TOURNEDOS OF BEEF CHANTERELLE	65	Tenderloin Medallions, Golden Chanterelle, Ginger Brandy
RACK OF LAMB	65	Garlic and Rosemary Roasted Australian Lamb, Natural Jus, Tarragon Mustard
ELK	65	Roasted New Zealand Elk Loin, Portabella Cognac Demi-Glacé Reduction
AMERICAN WAGYU	105	Snake River Center Cut Tenderloin, Cabernet Peppercorn Sauce, GV Farms Sage, Cognac

TASTING MENU 1 - Five Course 105

LA FORET SALADE	Bay Shrimp, GV Farms Kookaburra Spinach, Shaved Radicchio, Red Pepper Vinaigrette
TORTELLINI LA FORET	Sautéed Porcini Mushrooms, Aged Garlic, Cream
QUAIL	Roasted Canadian Quail, Huckleberry Reduction
TOURNEDOS OF BEEF CHANTERELLE	Tenderloin Medallions, Golden Chanterelle, Ginger Brandy
CRÈME BRÛLÉE	

TASTING MENU 2 - Six Course 150

PRAWNS MEUNIERE	With Butter, Garlic, Meyer Lemon, Vin Blanc
SALADE FRANÇAISE	Butter Lettuce, Marinated Cucumber, Shaved Radish, Mustard Tarragon Vinaigrette
SEA SCALLOPS	Seared Day Boat Scallops, Light Saffron Herb Cream, Puff Pastry
ELK	Roasted New Zealand Elk Loin, Portabella Cognac Demi-Glacé Reduction
RACK of LAMB	Garlic and Rosemary Roasted Australian Lamb, Natural jus, Tarragon Mustard
CHOCOLATE TRUFFLE TORTE	

TASTING MENU 3 - Seven Course 220

OSETRA CAVIAR	Buckwheat Blini, House Cultured Crème Fraiche, Sweet Onion, Capers
BEEF TARTARE	GV Farms Beef, Potato Truffle Cream, Crispy Potato Julienne
AHI TUNA	Lightly Peppered & Grilled, Horseradish, Thyme Sauce
LOBSTER TAIL	Poached Cold Water Lobster, Lime Beurre Blanc
WILD BOAR	Sage Crusted Medallions of Wild Boar, Roasted Garlic Cabernet Sauce
AMERICAN WAGYU	Snake River Center Cut Tenderloin, Cabernet Peppercorn Sauce, GV Farms Sage, Cognac
SOUFFLÉ GRAND MARNIER	

WINE PAIRING 1 45

Roederer Estate, Brut, Anderson Valley, California NV
Chateau Bonnet, White Bordeaux, Bordeaux, France 2015
Lyric by Etude, Pinot Noir, Santa Barbara, California 2016
Napa Cellars, Cabernet Sauvignon, St. Helena, California 2016
Sandeman, Fine Ruby Port, Porto, Portugal

WINE PAIRING 2 95

Veuve Clicquot, Brut, Champagne, France NV
Whither Hills, Sauvignon Blanc, New Zealand, California 2017
Grgich Hills, Chardonnay, Napa Valley, California 2016
Skyfall, Merlot, Columbia Valley, California 2016
Silver Oak, Cabernet Sauvignon, Napa Valley, California 2016
Sandeman, 20 year, Tawny Port Porto, Portugal

WINE PAIRING 3 125

Dom Perignon, Champagne, France 2010
Grgich Hills, Zinfandel, Napa Valley, California 2015
Twomey, Sauvignon Blanc, Napa Valley 2019
Flowers, Chardonnay Sonoma Coast, California 2017
Rombauer, Merlot, Napa Valley, California 2018
Caymus, Cabernet Sauvignon, Napa Valley, California 2018
Sandeman, 40 year, Tawny Port, Porto, Portugal

A Votre Santé

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. As a courtesy to others, please turn off your cell phones.
Gratuity of 20% will be added to parties of 6 or more