



## **DINNER MENU**

*Miel, inspired by a country home in Provence, showcasing regional cuisine of olives, tomatoes, honey and garlic*

### **SOUPS**

Cream of chestnut, with diced foie gras 11

New England clam chowder 10

Gruyère Onion Soup 10

### **COLD STARTERS**

Caesar Salad, baby romaine tossed in Caesar dressing with crostini baguette and parmesan crackling 12  
Provençale Chicken Breast 16 \*Grilled Hanger Steak 18 Steamed Lobster 20

Cobb Salad, mixed salad and micro greens topped with grilled chicken, diced bacon, boiled egg, tomato, avocado and crumbled blue cheese 16

\*Tuna Tartare, lemon-marinated, with basil crème fraîche ice cream and cucumber coulis 17

### **STARTERS FROM THE STOVE**

Scallops, sautéed in tomato, garlic, basil and fine herbs 15

Royal King and Blue Crab Cake, with lobster vinaigrette and tarragon mustard caper remoulade 18

Crêpe, filled with ham and Swiss cheese, and roquette 14

### **FISH AND MEAT**

Grilled Swordfish, with sautéed fennel, artichoke, red pepper and parsley oil 32

Pan Roasted Lobster, with chickpea truffle blended with “Château Virand” olive oil 42

Sea Bream, in a salt crust with tarragon sauce 28

\*Cotes de Boeuf Grillée aux Herbes, grilled rib eye and fresh herbs with Miel pommes frites 34

\*Grilled Hanger Steak, with crispy shallots and Miel pommes frites 28

### **PASTAS**

Lobster Ravioli, with sautéed baby vegetables and lobster-saffron sauce 26

Cêpe and Eggplant Cannelloni 16

Chanterelle Gnocchi, pan-fried with zucchini, “Moulin de L’Olivette” olive oil 20

Seafood Fettuccini, shrimp, scallops, mussels, tomatoes and basil over sautéed fettucini 24

### **DU MIEL DANS MON ASSIETTE**

*“A touch of honey (miel) on my plate”*

Lemon-Honey Glazed Foie Gras, pan seared with tomato coulis and artichoke 18

Sautéed Sea Scallop, almond cream and honey-orange sauce with chickpea purée 16

Lemon Honey Free Range Chicken, “à la Mentonnaise,” roasted with onion marmalade 20

\*Duck Magret, roasted with cassis-honey jus, braised salsify 21