

A D D I S O N

THE GRAND DEL MAR



CHEF WILLIAM BRADLEY

Winter 2012 Menu

PREMIER CHOIX

TAYLOR BAY SCALLOPS*

jus de mer, champagne and caviar



LANGOUSTINE À LA ROBUCHON

baby romaine, espelette and scampi



SEA BASS CEVICHE

cucumber, coriander and thai green curry



CAMELIZED ENDIVE

whipped chèvre and candied quince

*SUPPLEMENT \$15



DEUXIÈME CHOIX

FOIE GRAS POT DE CRÈME

port wine, thyme and garlic bread



BAKED ST. PIERRE

calamari grillé and bouillabaisse



WILD MUSHROOM VELOUTÉ

coddled farm egg and parmesan



PRESERVED LEMON RISOTTO

salami, pine nuts and parsley



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TROISIÈME CHOIX

KOBE BEEF SHORT RIB**

potato croquettes and cremini gratin



SALMON “SUR LA PLATE”

french radish, green apples and dashi



DUCK AU PORTO

licorice, leeks and ruby red beets



RIS DE VEAU PANÉS

caramelized onions, parmesan and arugula

**SUPPLEMENT \$25



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QUATRIÈME CHOIX

CRÈME CARAMEL

crystallized orange and grand marnier



WARM CHOCOLATE GÂTEAU

sour cherry marmalade and pistachio



CARAMELIZED BANANA BREAD

salted caramel crème glaçage



TOURTE AU CHOCOLAT

ganache and toasted coffee gelato



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