

Entrees

HOUSE MADE TOFU

*braised mushrooms, ginger, hearts of palm
and porcini consommé 24.00*

LAVENDER SKEWERED ARCTIC CHAR

*greenmarket asparagus, tokyo turnips, Thumbelina carrots
and champagne-watercress emulsion 28.00*

PAN ROASTED DAY BOAT COD

fennel, roasted cauliflower, harissa and Pernod-saffron broth 34.00

SEARED DIVER SEA SCALLOPS AND FOIE GRAS

wild mushrooms, braised artichoke and cider vinegar gastrique 39.00

POACHED MAINE LOBSTER

*baby leeks, salsify, celery root-hazelnut ravioli
and Armagnac-lobster broth 39.00*

OVEN ROASTED POUSSIN

*bacon lardons, spätzle, ramps, fava beans,
morel mushrooms and green garlic jus 32.00*

LIGHTLY SMOKED DUCK BREAST

baby bok choy, asian pears and citrus-star anise consommé 36.00

PRIME DRY-AGED SIRLOIN OF BEEF

*caramelized cipolini onions, roasted trumpet royal mushrooms,
baby carrots, potato puree and braised oxtail 41.00*

Tocqueville's Signature

FOUR COURSE TASTING MENU
WITH WINE PAIRING
125.00

CATO FARM BLOOMSDAY CHEDDAR SALAD
*shaved fennel, friséé, roasted Migliorelli bosc pear,
and hazelnut vinaigrette*

TRUFFLED CREAMY PARMESAN GRITS AND
SUNNY SIDE UP COUNTRY EGG
*Squire Hill Farm Araucana egg
and house cured veal bacon*

SEARED DIVER SEA SCALLOPS
AND FOIE GRAS
*wild mushrooms, braised artichoke
and cider vinegar gastrique*

SEASONAL SOUFFLE
house made ice cream