



LA NOUVELLE MAISON

561-338-3003
455 E. PALMETTO PARK RD
BOCA RATON, FL. 33432

CARTE DU DINER

ENTRÉES

ASSIETTE DE FROMAGES

ARTISANAL CHEESE SELECTION
3 SELECTIONS 15 | 5 SELECTIONS 25
Dried Fruit Compote - Quince Paste

HORS D'ŒUVRES

FRENCH ONION SOUP - *SOUPE À L'OIGNON GRATINEE* - 12
Beef Demi-Glace and Aged Gruyere Cheese

LANGOUSTINE BISQUE - *BISQUE DE LANGOUSTINE* - 16
Brandy, Tarragon Marshmallow, Langostine Tail

ESCARGOTS A LA BOURGUIGNONNE - 15
Wild Burgundy Escargots Baked in Garlic and Parsley Butter, Brioche Crouton

HUDSON VALLEY DUCK LIVER PATE - *PÂTÉ DE FOIE GRAS* - 16
Calvados Apple Jelly, Cornichons, Onion Jam and Toasted Baguette

LANGOUSTINE "MAC & CHEESE" *LANGOUSTINE AU GRATIN* - 18
Smoked Gouda Cheese, Panko Crumbs, Langostine Tail

HUDSON VALLEY DUCK FOIE GRAS - *FOIE GRAS DE CANARD* - 29
Brioche French Toast, Vermont "Grade A" Maple Syrup
Crumbled Marcona Almond, Caramelized Pineapple

SEARED U/8 SEA SCALLOPS - *COQUILLES SAINT-JACQUES* - 20
Fennel Pollen Crusted Sea Scallop
Smoked Pork Belly, Beluga Lentils & Fennel Cream

COLOSSAL CRAB MARTINI - *LE COLOSSAL CRABE MARTINI* - 24
Iceberg Lettuce, Avocado, Tomato, Lemon Cheek, Sauce Louie

HOUSE CURED & SMOKED ORGANIC LOCH DUART SALMON - 16
SAUMON FUMÉ MAISON
Side of Capers, Onion, Creme Fraiche, Pumpnickel Toast

STEAK TARTARE NAPOLEON - 28
TARTARE DE FILET DE BOEUF NAPOLEON
Meyer Natural Beef, American Caviar, Anchovy, Capers
Shallots, Quail Egg, Toasted Baquette
w/o Caviar - 20

CONNAISSEUR DE CAVIAR

WILD AMERICAN — 60 PER OZ.
Wild Hackleback Sturgeon with Small Firm Texture

ROYAL SIBERIAN OSSETRA — 100 PER OZ.
Large Sized Grains with Delicate Flavor and Firm Texture

CROWN RUSSIAN OSSETRA — 130 PER OZ.
Large Caviar with Nut & Fruit Characteristics and a Very Firm Texture

-Includes-

Brioche Toast Points, Buckwheat Blinis & Crème Fraîche
2 glasses of "JP Chenet Brut Blanc des Blanc"

LES SALADES

RED BEET SALAD - *SALADE DE BETTERAVE* - 16
Red and Golden Beets, Goat Cheese Mousse, Red Verjus Dressing

BABY ICEBERG ROQUEFORT - *PETITE LAITUE ROQUEFORT* - 16
Cucumber Ribbon, Honey Apple, Roquefort Cheese
Crispy Duck Prosciutto & House Blue Cheese Yogurt Dressing

MODERN CAESAR SALAD - *SALADE CÉSAR* - 15
Crisp Hearts of Romaine, Reggiano Parmesan Cheese, White Anchovies
Brioche Herb Croutons, House Caesar Dressing

LOBSTER SALAD - *SALADE DE HOMARD* - 29
Citrus Poached Maine Lobster Medallions,
French Celery Root, Fennel & Apple Remoulade

FLORIDA SALADE — *SALADE DE LA FLORIDE* - 16
Organic Bibb Lettuce, Ruby Red Grapefruit, Florida Orange, Avocado
Warm Almond Crusted Brie Cheese, Dijon Mustard & Banyuls Vinaigrette

LES SOUFFLÉS

BANANAS FOSTER, CHOCOLATE, GRAND-MARNIER - 19

RISOTTO - FLORIDA ROCK SHRIMP, LUMP CRAB & SAFFRON - 32
CREVETTES DE ROCHE RISOTTO AU SAFRAN
Confit Cherry Tomatoes, Mandarin Olive Oil

FETTUCCINE AU HOMARD - 46
Whole Maine Lobster (Deshelled), Tomato Cognac Cream Sauce

PAN SEARED YELLOWTAIL SNAPPER - 38
JAUNE-VIVANEAU A LA SAUCE AU CITRON
Yellowtail Snapper, with Lemon-Key West Pink Shrimp, Butternut Squash
Puree, Vegetable Medley, Red Pepper Coulis, Beurre Blanc Sauce

HOLLAND DOVER SOLE - *HOLLAND SOLE MEUNIÈRE* - 54
Pan Seared, Fresh Holland Dover Sole, Cauliflower puree,
Asparagus Spears, Dutch Marble Potatoes, Sauce Meunière

"FREE RANGE" ALL-NATURAL CHICKEN BREAST FRANCAISE - 31
BLANC DE POULET À LA FRANCAISE
Local Vegetable Medley, Grilled Lemon, Capers, Beurre Blanc Sauce

TWICE COOKED "JURGIELEWICZ FARMS" DUCKLING - 38
CANARD RÔTI À L'ORANGE
Braised Red Cabbage, Black Barley, Valencia Orange Sauce

GRILLED 14OZ VEAL RIB CHOP - 52
CÔTE DE VEAU AUX CHAMPIGNONS FORRESTERIE
Gratin Potatoes, Baby Green Beans, Mixed Forest-Wild Mushroom Sauce

"STEAK FRITES" PRIME AGED 14OZ NY STRIP - 49
Maitre d' Butter, House Cut French Fries

WAGYU BEEF SHORT RIB BOURGOGNE - 46
LA CÔTE DE BOEUF BOURGUIGNONNE
Oven Roasted Tomato, Yukon Potato Puree, Green Asparagus

ROASTED RACK OF LAMB - *CARRÉ D'AGNEAU* - 49
Tartufata, Ratatouille, Garlic Confit, Yukon Potato Puree, Thyme-Scented Lamb Jus

STEAMED BOUQUET OF SEASONAL VEGETABLES - 22
BOUQUET DE LÉGUMES DE SAISON À LA VAPEUR
SAUCE BÉARNAISE

LES GARNITURES

POMMES FRITES (House Cut French Fries) - 6

POMMES PURÉE (Yukon Mashed Potato) - 6

HARICOTS VERTS "ALMONDINE" (French Green Beans) - 6

RATATOUILLE (Provençal Vegetable Stew) - 8

GRATIN DAUPHINOISE (Baked Gratin Potatoes) - 8

ASPERGES VERTES (Green Asparagus) - 8

