

# Scoundrel

PRIVATE DINING ROOM  
October 2023 - December 2023  
\$75 per person

## FIRST COURSE : CHOICE OF TWO

GREEN SALAD fines herbs, mignonette, and blue cheese  
FROMAGE ET POIVRE cascatelli pasta, parmesan, and aleppo pepper  
CAESAR SALAD celery root, anchovy, and calabrian chili  
SMOKED DUCK LIVER MOUSSE muscadine, figs, and anise  
ESCARGOTS french snails, sliced herbs, and too much butter  
BEEF TARTARE chopped sirloin with fines herbs, and dijonnaise +5  
SLICED YELLOWFIN TUNA szechuan peppercorn and charred eggplant +5

## SECOND COURSE : CHOICE OF TWO

POTATO CRUSTED SUMMER SQUASH gruyère, charred peppers, and sherry vinaigrette  
BARBECUED CHICKEN summer beans, aioli, and dill  
DIRTY ROTTEN SCOUNDREL two dry aged beef patties, cheddar, lettuce, onion, and scoundrel sauce  
COULOTTE duck fat frites, and sauce au poivre +5  
TROUT MAISON grilled grapes, almond, and leeks +5  
AGED PEKIN DUCK grilled swiss chard, confit plums, and mustard +8  
FILET duck fat frites, and sauce au poivre +18

## THIRD COURSE : CHOICE OF TWO

CHOCOLATE CAKE vanilla crème fraîche  
FRIED CROISSANT orange anglaise and rose sugar  
CRÈME BRÛLÉE

\*Options for dietary restrictions are available upon request

## SIDES A LA CARTE +13 each

DUCK FAT FRITES  
MELTED BROCCOLI RABE  
GRILLED ROMANO BEANS  
GREEN SALAD

## PRE-ORDER OPTIONS

POISSON POUR DEUX  
fish for two  
+92 each

TOMAHAWK RIBEYE  
green salad, melted broccoli rabe,  
duck fat frites, chef's selection of sauces  
+225 each

