

Orsay

Fresh Shucked Oysters

Rotating daily selections from Florida, Texas, Louisiana, British Columbia, Washington State, and the Eastern seaboard, as available

Gulf Coast / East Coast / West Coast

\$4** \$4** \$4**

All served with house made cocktail sauce with fresh grated horseradish, and a red wine-shallot mignonette

OYSTER'S ORSAY

Dress any of your raw oysters with our "House Style" - Smoked salmon roe, preserved lemon, crème fraîche, micro greens

\$2 per oyster**

SCALLOP TARTARE

Cucumber, jalapeno, lime vinaigrette, fleur de sel, house-made potato crisps \$14*

MARINATED CALAMARI

Lemon, parsley, olives, fresh tomato, extra virgin olive oil \$12

SHRIMP COCKTAIL

Wild local shrimp, cocktail sauce, fresh grated horseradish \$16

SMOKED TROUT SPREAD

Olive oil-cornmeal cracker, dressed arugula \$14

SCALLOP CRUDO

Red radish, fennel, basil, dill, smoked trout roe, pumpernickel, turmeric buttermilk, Maldon sea salt \$18*

KING CRAB TOAST

Tarragon aioli, shaved radish, celery leaves \$18

Fromage

PIERRE ROBERT

Seine-et-Marne, FR, cow's milk, 3 cream, mild & luxurious

KUNIK

New York, NY, goat & cow's milk, soft, rich & tangy

MIMOLETTE

Lille, FR, cow's milk, semi-hard, salty & nutty

THOMASVILLE TOMME

Thomasville, GA, cow's milk, semi-hard, grassy & buttery

OREGONZOLA

OR, cow's milk, semi-soft blue-veined, fruity & savory

HUMBOLDT FOG

Arcata, CA, goat's milk, semi-soft, citrusy & floral

Cured Meats

PARMA PROSCIUTTO

Duroc pork ham, sea salt. aged 3 years

BRESAOLA

Wagyu eye of round, rosemary, thyme, juniper

DUCK PROSCIUTTO

House cured Maple Leaf duck breast

BEET CURED LOMO

Berkshire loin, beet, black pepper, fennel seed

1 FOR \$7 - 3 FOR \$18 - 5 FOR \$25

Raw Bar Plateaux

Plateaux accompanied by house made condiments: sauce remoulade, cocktail sauce with fresh grated horseradish & a red wine-shallot mignonette

PETITE PLATEAU

Gulf Coast oysters, marinated calamari, chilled poached shrimp, P.E.I mussels, scallop tartare

\$42**

ORSAY PLATEAU

Gulf Coast oysters, marinated calamari, chilled poached shrimp, P.E.I. mussels, scallop tartare, King crab, West & East Coast oysters

\$84**

GRAND PLATEAU

Gulf Coast oysters, marinated calamari, chilled poached shrimp, scallop tartare, P.E.I. mussels, King crab, West & East Coast oysters, a whole butter poached lobster, crudo, & Oyster's Orsay

\$135**

House-Made Charcuterie

PÂTÉ DU JOUR

Dijon mustard, cornichons \$13

TROIS FOIE MOUSSE

Chicken liver, duck liver, foie gras, red onion marmalade \$13

SEASONAL RILLETTES

house-made accoutrements \$13

CHARCUTERIE PLATEAU

Pate, trois foie mousse, seasonal rillettes, boudin blanc, accoutrements \$40

Soups & Salads

ONION SOUP

Crispy baguette, broiled Gruyere \$14

SOUP DU JOUR

Daily selection \$12

HARICOTS VERTS SALAD+

French green beans, roasted hazelnuts, crème fraiche vinaigrette \$12

ORSAY SALAD+

Locally grown Bacon Farms lettuces, red onion, Parmigiano-Reggiano, Dijon-Champagne vinaigrette \$12

SPINACH SALAD+

Blue cheese, spiced pecans, Granny Smith apples, bacon vinaigrette \$12

"CAESAR SALAD"+

Little Gem lettuce, salt cured lemon & egg yolk, shaved Parmigiano-Reggiano, fried capers, Boquerone-caper crouton, traditional Caesar dressing \$15*^

LYONNAISE SALAD

House-cured & smoked Maple Leaf Farm's duck bacon, red wine poached egg, red onion, French breakfast radish, grilled baguette, warm bacon-champagne vinaigrette \$16

+Add chicken breast, steak, scallops, or shrimp \$14

Sandwiches

HAMBURGER

Locally raised grass fed beef, roasted tomato, crispy shallots, house made bun, pommes frites \$16*^

CROQUE MADAME

Spiced pork shoulder, broiled gruyere, baguette, roasted garlic cream, soft fried egg, petite salad \$16

ORSAY BURGER

Locally raised grass fed beef, seared foie gras, red onion marmalade, house-made bun, pommes frites \$36*^

Add Ons

POMMERY MUSTARD
CREAM SAUCE
\$3

BLACK TRUFFLE JUS
\$4

AU POIVRE
\$5

SEARED FOIE GRAS
\$20

MAINE LOBSTER
Claw & half tail \$17
2 claws & whole tail \$34

TRUFFLE SHAVINGS
\$15 for 3 grams

Appetizers

OLIVE OIL MARINATED OLIVES
Marcona almonds, lemon zest \$9

STRAWBERRY SALAD

Endive, frisee, pickled strawberry, orange supremes, pistachio, strawberry-pistachio vinaigrette, house made farmers cheese \$16

TOMATO TARTARE

Capers, red onion, mustard seed oil, toasted crostini \$12

SWEETBREADS & LAMB BELLY

Chicken fried sweetbreads, smoked lamb bacon, warm mushroom and radish salad, sweet corn puree, Champagne gastrique, fine herbs \$19

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, butter, thyme \$16

ROASTED OYSTERS

Eden Farms bacon, spinach, roasted garlic, Parmigiano Reggiano \$16

SEARED SEA SCALLOPS

Pickled brussels sprouts, sunflower, poppy, mustard, fennel, & celery seeds, corn puree, basil oil \$16

SAUTÉED CALAMARI

Tomato, basil, nicoise olives \$12

ESCARGOTS

Mushrooms, lemon, garlic, butter \$18

HUDSON VALLEY FOIE GRAS

Crispy custard bread, red onion marmalade, hazelnut puree, beet fluid "jelly", sweet tea sorghum reduction \$26

STEAK TARTARE

Capers, red onion, mustard seed oil, toasted crostini \$18*

LOBSTER MAC 'N' CHEESE

Maine Lobster, Cavatappi pasta, garlic cream sauce, sauce mornay, roasted lobster reduction, fines herbs, Gruyere & Parmigiano-Reggiano \$20

Sides

SAUTÉED SPINACH
\$7

CREAMED SPINACH
GRATIN
\$9

POMMES FRITES*
\$7

VEGETABLE RAGOUT
\$8

BLACK TRUFFLE
MAC 'N' CHEESE
\$11

TRUFFLED MASHED
POTATOES
\$8

BRUSSELS SPROUTS
& EDEN FARMS
BACON
\$9

Entrees

VEGETABLE SHEPHERD'S PIE

Zucchini, yellow squash, eggplant, roasted grape tomatoes, caramelized pearl onions, mushrooms, mashed potato crust, white truffle oil \$20

-Add slow braised pork for \$10

PRINCE EDWARD ISLAND MUSSELS FRITES*

White wine, garlic, butter, thyme, house-made pommes frites \$29^

CAROLINA TROUT

Glazed haricots verts, Marcona almonds, fingerling potatoes, lemon brown butter vinaigrette \$28

PAN ROASTED FISH

Anson Mills antebellum grits, creamed corn, Eden Farm's bacon, lobster roe butter, upland cress \$34

BOUILLABAISSÉ

Fresh fish, local shrimp, sea scallop, calamari, mussels, Pernod, hearty saffron-tomato broth \$32

SEARED SEA SCALLOPS

Cauliflower puree, roasted fingerling potatoes, fennel, roasted grape tomatoes, cipollini onions, turmeric scallop crème \$36

LOBSTER POT PIE

Poached Maine lobster tail and claws, heirloom carrots, fennel, radish, asparagus, English peas, house-made pink peppercorn biscuit, roasted lobster reduction \$42

SPRINGER MT. FARMS CHICKEN

Seared breast, braised thigh & leg, fingerling potatoes, roasted shallot, heirloom carrot, roasted mushrooms, bacon, red wine-poultry jus \$29

PAN SEARED DUCK BREAST

French green lentils, Eden Farm's bacon, carrot puree, roasted duck jus, crispy carrots \$34*^

EDEN FARMS BERKSHIRE PORK CHOP

Braised cabbage, roasted fingerling potatoes, Pommery mustard cream \$34*

CASSOULET

Duck leg confit, fresh field peas, great northern beans, caramelized pearl onions, roasted grape tomatoes, English peas, boudin blanc, fresh lamb bacon, sherry vinaigrette, fried sage \$28^

BEEF STROGANOFF

Red wine braised beef short ribs, crème fraiche, leeks, roasted mushrooms, pappardelle \$27

STEAK FRITES

Seared hanger steak, red wine jus, house-made pommes frites \$29*^

BORDER SPRINGS LAMB

Roasted rack, merguez sausage, roasted fingerling potatoes, cauliflower, fennel, endive, minted pea puree, marcona almond-apple gremolata \$52*

BRAISED BEEF SHORT RIB

Herbed panisse, summer squash, zucchini, roasted eggplant, baby heirloom tomatoes, roasted red bell pepper puree, micro basil \$35

FILET MIGNON

Truffled mashed potatoes, mushrooms, Eden Farm's bacon, roasted brussels sprouts, red wine jus \$45*

PAINTED HILLS RIBEYE

Roasted mushrooms, heirloom carrots, fennel, fingerling potatoes, truffle jus \$52*

For Two or a Crowd

GRAND BOUILLABAISSÉ

Whole poached Maine Lobster, fresh fish, local shrimp, sea scallop, calamari, mussels, Pernod, hearty saffron-tomato broth (Serves 2).....\$95

CHICKEN BALLOTINE

Whole roasted chicken, stuffed with roasted mushroom risotto, black truffle shavings, dressed arugula (48 hour notice, Serves 4-6).....\$85

BOEUF WELLINGTON

12 oz Filet Mignon, foie gras & black truffle mushroom duxelles, Prosciutto di Parma, Dijon mustard, puff pastry (24 hour notice, Serves 2-4).....\$100

**There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN Section 61C-4.010(8), Florida Administrative Code

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code

^Pommes frites and other fried foods are fried in a blend of vegetable oil and flavor-ful animal fats. 18% gratuity added to parties of 6 or more as well as unsigned credit cards/receipts

Cake plating \$2.50 per guest

EXECUTIVE CHEF MICHAEL MCKINNEY • MANAGING PARTNER JASON R. EDDY

CHEF DE CUISINE DONALD DEAN • SOUS CHEF DANIEL SIGNOR

CHARCUTIER SEAN IRWIN • LEAD COOK BRYAN PEQUENO



ORSAY IS PROUD TO SUPPORT FLORIDA FARMERS AND FISHERMEN. WE FEATURE DELICIOUS, FRESH INGREDIENTS FROM FLORIDA, INCLUDING PRODUCE GROWN BY LOCAL FARMERS AND SEAFOOD CAUGHT IN FLORIDA WATERS.

Dietary restrictions? Ask about our Gluten Free or Vegan/Vegetarian menus.

09-01-2019