GRAND

W. F. FRY, Proprietor

Restaurant Marcel

BANQUET

T. CARPENTER, Exec. Chef

1170 HOWELL MILL ROAD W.P.D. Atlanta, Georgia NOVEMBER, 20 26

BILL OF FARE

Fruits de Mer

"Le Petit Plateau" ... *145.95*

*Oysters of the Moment ... *4.95 / ea.*

Jonah Crab Claw Louie ... *25.95*

"Le Chaud Marcel" ... *129.95*

Jumbo Lump Crab Mayonnaise ... *29.95*

Shrimp Cocktail ... *21.*95

"Caviar Classique"

warm blini, traditional accoutrement ... MKT

HORS D'OEUVRES

OYSTERS "MARCEL", *savory butter, breadcrumbs*	24.95
SHRIMP SCAMPI, *chili, savory butter*	25.95
ESCARGOTS, *parsley butter, sourdough*	21.95
*STEAK TARTARE, *bone marrow, pommes pavé*	28.95
JERSEY GIRL BRÛLÉE, *brie, walnuts, honeycomb, fennel pollen*	31.95
FOIE GRAS, *fig mostarda, pistachio, crostini*	39.95
BONE MARROW, *parsley & celery salad, sourdough*	27.95

SALAD

*CAESAR ... 16.95
à la minute

SALADE MARCEL ... 18.95
bacon vinaigrette, walnuts, bleu cheese

BURRATA ... 26.95
beet, pistachio, citrus gastrique

ONION SOUP GRATINÉE ... 16.95
crouton, gruyère

Le Boeuf Premier

100% HORMONE-FREE

*Filet Madame, *8 oz* 79.95
*New York Strip, *Marcel Reserve Cut, 8oz* 57.95
*Bone-in Filet Monsieur, *14 oz* 129.95
*Bone-in New York Strip, *18 oz* 102.95
*Côte de Boeuf, *dry aged ribeye, 22oz* 132.95
*Tomahawk, *ribeye, 36 oz* 178.95
*Porterhouse, *for two 30 oz* 172.95
*Porterhouse, *for three or more, 42 oz* 229.95

ROYALE

Sauce Diane ... 6.95 Béarnaise ... 6.95 Brandy au Poivre ... 6.95 Périgourdine ... 16.95

Beurre Maître d'aux Truffe ... 25.95 Jumbo Lump Oscar ... 33.95 Tiger Prawns ... 33.95 *Scallops ... 39.95 Lobster ... 49.95

*L'ENTRECÔTE

Frites, Sauce Verte or Sauce Au Poivre ... 49.95

*BEEF WELLINGTON

Châteaubriand, Mushroom Duxelles, Prosciutto, Puff Pastry

24 HOUR NOTICE, TO SHARE ... *189.95*

Plats Classiques

Sole Meunière	56.95
Simple Fish du Jour	43.95
Risotto, *lobster, herb butter*	49.95
Chicken Paillard, *artichokes, lemon butter*	38.95
Veal Parmesan, *San Marzano tomatoes, fior di latte*	52.95
Gnudi, *ricotta, browned butter, foraged mushrooms*	38.95
Marcel Reserve Burger, *dry aged, onions, jus*	(until sold out) 37.95
Grilled Lamb Saddle, Elysian Fields Farm, mint salsa verde	65.95

Les Garnitures

Pommes Purée	15.95
Pommes Aligot	17.95
Pommes Dauphinoise	20.95
Pommes Frites Béarnaise	12.95
Roasted Mushrooms	19.95
Roasted Asparagus	18.95
Cacio e Pepe	18.95
Corn Gratin	18.95
Spinach Gratin	18.95
Sweet Potato	18.95

HOURS FOR MEALS

Dinner at 5 p.m. to 10 p.m. Sun. – Thu. Dinner at 5 p.m. to 11 p.m. Fri and Sat.

Please note that there will be an automatic gratuity added to parties of 8 guests or more.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.