

DINNER



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Vendredi Friday

Bouillabaisse Marseillaise

Clams, mussels, shrimp, sea scallops and lobster poached in a saffron and pastis broth  
Served with traditional rouille and toasted baguettes (gf, v)

58

Samedi Saturday

Bar poêlé sur la peau, gratin de choux fleur et broccoli rabe au four  
Pan seared filet of black sea bass, gratin of cauliflower and charred broccolini (gf,v)

58

**Before placing your order, please inform your server  
if a person in your party has a food allergy  
Please note that there is no substitution on any dish**

*\* Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Bread from Blue Duck Bakery and Butter from Vermont	6
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Bisque de homard, rouille, toast de baguette et Gruyère rapé	26
Lobster bisque with sides of rouille dressing Toasted baguette and shredded Gruyère cheese	
Gazpacho comme à Ibiza, pastèque et 0% yaourt Grec	25
Ibiza style gazpacho with fresh Long Island tomatoes (v) Watermelon and 0% Greek yogurt	
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Salade de homard à l'estragon frais et Cognac	38
Lobster salad with fresh tarragon, dices of apple, special Cognac dressing (gf)	
Céviche de poulpe à la tomate, citron vert, coriandre et avocat	34
Octopus ceviche with tomatoes, cilantro, lime juice and avocado	
*Tartare de thon, avocat, graines de sésame et pommes paille	38
Tuna tartar with avocado, creamy wasabi dressing, toasted sesame seed Served with shoe string potatoes	
Tarte flambée Alsacienne aux lardons et oignons	30
Thin crust topped with fromage blanc, onions, and bacon	
*Huîtres de la baie de Peconic	P/A
* Peconic bay oysters on the half shell, with mignonette & lemon (gf, v)	
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Salade de tomate à la mangue et avocat	28
<b>Organic</b> Heirloom tomato with fresh mango and avocado (gf, v, vg) Topped with lemon juice and virgin olive oil.	
Endive et frisée à la Fourme d'Ambert, noix et poire fraîche	30
Vinaigrette au Sherry	
Endive and frisee salad with blue cheese Fourme d'Ambert (v) Roasted walnuts and fresh pear. Sherry vinaigrette dressing	

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## LES PATES FRAICHES

Fettuccini à la sauce au basilic, pignons, ail frais et parmesan 30  
Fresh Fettuccini with our home made pesto sauce (v)

Linguini fraiches au homard et poulpe 45  
Parmesan et huile de truffe noire.  
Fresh Linguini with lobster and octopus (gf, v)  
Aged parmesan cheese and black truffle oil

## LA MER

\*Moules "Poulette", pommes frites 38  
\*Steamed mussels prepared with shallots, white wine and little cream (gf, v)  
Served with French fries

\*Bar du Pacifique, asperges vertes, poireaux et purée de pommes de terre 58  
Sauce beurre blanc

Chilean sea bass, served with green asparagus, potato purée and leek. Sauce beurre blanc

\*Tournedos de thon à la sauce vierge 50  
Salade de Tabouleh et pommes paille  
\*Grilled tuna steak with an olive oil and lemon juice dressing  
Tabouleh salad & shoe string potatoes

\*Branzino à la Provencale 48  
\*Whole Branzino, deboned with tomato and lemon and fresh Provencale herbs (gf, v)  
Served with Kale and Parmesan dressing salad

Fricassée de homard du Maine, flambée au Cognac et estragon frais 60  
Pommes frites

Fricassée of lobster from Maine, flambé with Cognac and fresh tarragon (gf, v)  
Served with French fries

\*Homard du Maine, poché ou grillé. Pommes frites 60  
\* 2 lb lobster, steamed or broiled, served with French fries (gf, v)

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(v) Vegetarian (vg) vegan (gf) gluten free

## LA TERRE

Poulet de ferme **Herritage** rôti, jus aux herbes 38  
Ratatouille et mousseline de pommes de terre  
Roasted **Herritage** chicken  
Served with ratatouille and potato mousseline

\*Tartare de filet de boeuf Angus, mesclun et pommes frites 38  
\*Tartar of Angus beef filet cut "à la minute" with our house dressing (gf)  
Mesclun and French fries

\*Côtelettes d'agneau, moutarde de Dijon et herbes de Provence 58  
Haricots verts, gratin Dauphinois  
\*Aussie **Free-Range Natural** rack of lamb prepared with Dijon mustard  
and "herbes de Provence". Served with French string beans, gratin Dauphinois

\*Filet de boeuf Angus au poivre. Sauce 1/2 glace au Porto. 58  
Haricots verts, gratin Dauphinois  
\*Beef filet Angus au poivre. Served with sauce 1/2 glace of Port wine  
Served with French string beans, gratin Dauphinois

\*Onglet de boeuf de **Paturage** grillée 50  
Sauce Béarnaise, cresson et pomme frite  
\*Grilled **Pasture raised** hanger steak. Sauce Béarnaise (gf)  
Watercress and French fries

### GARNITURES \$17.00

Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin  
Haricots Vert - Steamed spinach - Ratatouille - Kale Salad - Braised endive - Mesclun

### LES VEGETARIENS \$30.00

Select up to 4 choices

Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin  
Haricots Vert - Steamed spinach - Ratatouille - Kale Salad - Braised endive - Mesclun

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