

DINNER



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Lundi Monday

- *Tournedos de thon à la sauce vierge 38
Salade de Tabouleh et pommes paille
*Grilled tuna steak with an olive oil and lemon juice dressing
Tabouleh salad & shoe string potatoes

Mardi Tuesday

- *Moules "Poulette", pommes frites 26
*Steamed mussels prepared with shallots and white wine and little cream (gf, v)
Served with French fries

Mercredi Wednesday

- *Onglet de boeuf de **Paturage** grillée 36
Sauce Béarnaise, cresson et pomme frite
*Grilled **Pasture raised** hanger steak. Sauce Béarnaise (gf)
Watercress and French fries

Jeudi Thursday

- *Branzino à la Provencale 34
*Whole Branzino, deboned with tomato and lemon and fresh Provencale herbs (gf, v)
Served with Kale and Parmesan dressing salad

Vendredi Friday

- Bouillabaisse Marseillaise 45
Clams, mussels, shrimp, sea scallops and lobster poached in a saffron and pastis broth
Served with traditional rouille and toasted baguettes (gf, v)

Samedi Saturday

- Bar poêlé sur la peau, gratin de choux fleur et brocoli rabe au four 45
Pan seared filet of black sea bass, gratin of cauliflower and charred broccolini (gf,v)

Dimanche Sunday

- Linguini fraiches au homard et poulpe 35
Parmesan et huile de truffe noire.
Fresh Linguini with lobster and octopus (gf, v)
Aged parmesan cheese and black truffle oil

**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-born illness, especially if you have certain medical conditions.*

Bread from Blue Duck Bakery and Butter from Vermont	6

Bisque de homard, rouille, toast de baguette et Gruyère rapé	25
Lobster bisque with sides of rouille dressing	
Toasted baguette and shredded Gruyère cheese	

Gazpacho comme à Ibiza, pastèque et 0% yaourt Grec	24
Ibiza style gazpacho with fresh Long Island tomatoes (v)	
Watermelon and 0% Greek yogurt	

Salade de homard à l'estragon frais et Cognac	36
Lobster salad with fresh tarragon, dices of apple, special Cognac dressing (gf)	

Tartare de filet de sole de Montauk. Façon rafraichissante	28
Montauk Flounder tartar with pomegranate, cilantro, citrus and pineapple dressing	

Céviche de poulpe à la tomate, citron vert, coriandre et avocat	32
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	26
Thin crust topped with fromage blanc, onions, and bacon	

Crabe poêlé, pommes paille et sauce aux poivrons rouge	30/40
Pan-seared soft shell crab with shoe string potatoes and a mild red pepper sauce	

*Huîtres de la baie de Peconic	P/A
* Peconic bay oysters on the half shell, with mignonette & lemon (gf, v)	

Asperges blanches d'Alsace à la vinaigrette d'échalotte	38
White asparagus from Alsace with a shallot vinaigrette	

Salade de tomate à la mangue et avocat	26
Organic 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 28
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 36
*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 54
Sauce beurre blanc

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

*Tournedos de thon à la sauce vierge 48
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 44
*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 55
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 55
* 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 36
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 54

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. 52

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 46

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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