

## Monday

Lobster bisque with sides of rouille dressing Toasted baguette and shredded Gruyère cheese. <b>NO dairy, NO flour</b> ****	18
Fresh Linguini with calamari and marinated bell pepper	32

## Tuesday

<b>Organic</b> Heirloom tomato with fresh mango and avocado Topped with lemon juice and virgin olive oil. ****	22
*Steamed mussels prepared with shallots, white wine and little cream Served with French fries	24

## Wednesday

* 6 Peconic bay oysters on the half shell, with mignonette & lemon ****	10
* 2 lb lobster, steamed or broiled, served with French fries	50

## Thursday

Endive and frisee salad with blue cheese Fourme d'Ambert Roasted walnuts and fresh pear. Sherry vinaigrette dressing ****	26
Roasted <b>Certified Heirloom</b> chicken Served with ratatouille and potato mousseline	30

## Friday

Bouillabaisse Marseillaise	48
Clams, mussels, shrimp, sea scallops and lobster poached in a saffron and pastis broth Served with traditional rouille and toasted baguettes	

## Saturday

Paëlla Valenciana with shrimp, sea scallops, mussels, clams, not so spicy chorizo, chicken, peas and Spanish safran pistil	54
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## Sunday

Escargots de Bourgogne flambés au Ricard et beurre persillé Snails from Burgundy <i>flambés</i> with Ricard, garlic & parsley butter ****	18
*Chilean sea bass, served with green asparagus potato purée and leek. Sauce beurre blanc	40

**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.

## SOUPES, SALADES ET APPETIZERS

Bread from Blue Duck Bakery and Butter from Vermont	6
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Bisque de homard, rouille, toast de baguette et Gruyère rapé	24
Lobster bisque with sides of rouille dressing	
Toasted baguette and shredded Gruyère cheese. <b>NO dairy, NO flour</b>	
Velouté de champignons à la truffe noire	22
Velouté of mushroom with black truffles	
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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)	
Sardines grillées en Escabèche	26
Sardines Escabèche, grilled and marinated with raisins	
Onion confit, carrots and pine nuts	
Escargots de Bourgogne flambés au Ricard et beurre persillé	24
Snails from Burgundy <i>flambés</i> with Ricard, garlic & parsley butter	
Tarte flambée Alsacienne aux lardons et oignons	28
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 Fresh Fettuccini with our home made pesto sauce	28
Linguini fraiches et calmar préparé façon Basquaise Fresh Linguini with calamari and marinated bell pepper	38

## LA MER

*Moules "Poulette", pommes frites *Steamed mussels prepared with shallots, white wine and little cream Served with French fries	30
*Bar du Pacifique, asperges vertes, poireaux et Purée de pommes de terre. Sauce beurre blanc *Chilean sea bass, served with green asparagus potato purée and leek. Sauce beurre blanc	48
Dos de cabillaud au curry et lait de noix de coco Purée de pomme de terre et ratatouille Pan seared cod fish, curry and coconut dressing Purée of potato and ratatouille. Topped with a few toasted almonds	42
*Branzino à la Provencale *Whole Branzino, deboned with tomato and lemon and fresh Provencale herbs Served with Kale and Parmesan dressing salad	40
*Fricassée de homard du Maine, flambée au Cognac Estragon frais et pommes frites *2 lb Maine lobster fricassée, out of the shell, flambé with Cognac Fresh tarragon and served with French fries	70
*Homard du Maine, poché ou grillé. Pommes frites * 2 lb lobster, steamed or broiled, served with French fries	60

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## LA TERRE

Poulet de ferme <b>Certifié Héritage</b> rôti, jus aux herbes Ratatouille et mousseline de pommes de terre Roasted <b>Certified Héritage</b> chicken Served with ratatouille and potato mousseline	40
*Tartare de filet de boeuf Angus, mesclun et pommes frites *Tartar of Angus beef filet cut "à la minute" with our house dressing (gf) Mesclun and French fries	38
*Côtelettes d'agneau, moutarde de Dijon et herbes de Provence Haricots verts, gratin Dauphinois *Aussie <b>Free-Range Natural</b> rack of lamb prepared with Dijon mustard and "herbes de Provence". Served with French string beans, gratin Dauphinois	52
*Poitrine de canard Moullard à l'orange Choux de Brussel braisées et purée de navet *Moullard duck breast à l'orange Served with braised Brussel sprouts and parsnip purée	48
*Onglet de boeuf de <b>Paturage</b> grillée Sauce au Porto, cresson et pomme frite *Grilled <b>Pasture raised</b> hanger steak. Port wine sauce Watercress and French fries	44

### GARNITURES \$18.00

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

### LES VEGETARIENS \$32.00

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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