

DINNER



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December Special

Crème de champignons des bois 22
Wild mushroom veloute

Côte de veau du Charolais, nourri au lait 72
Polenta et ratatouille. Réduction de jus de veau
14oz French Charolais veal chop, milk fed, hormones & antibiotics free
Polenta and ratatouille, reduction of veal stock

Lundi Monday 30

Pot-au-Feu de fruits de mer au gingembre et à la citronnelle
*Chilean sea bass, salmon, sea scallops, shrimp and lobster with julienne of zucchini
Served with a lemon grass and fresh ginger clear seafood broth

Mardi Tuesday 26

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

Mercredi Wednesday 30

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

Jeudi Thursday 32

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

Vendredi Friday 48

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)

Samedi Saturday 48

Risotto de homard à la truffe noire
Lobster risotto with shaved Black truffle

Dimanche Sunday 34

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

Bread from Blue Duck Bakery and Butter from Vermont	6

Bisque de homard, rouille, toast de baguette et Gruyère rapé	24
Lobster bisque with sides of rouille dressing	
Toasted baguette and shredded Gruyère cheese	
Soupe à l'oignon gratinée	22
Traditional French onion soup with crouton and Swiss cheese (gf, v)	

Salade de homard à l'estragon frais et Cognac	32
Lobster salad with fresh tarragon, dices of apple, special Cognac dressing (gf)	
Escargots de Bourgogne flambés au Pernod et beurre persillé	24
Snails from Burgundy <i>flambés</i> with Pernod, garlic & parsley butter (gf v)	
Sardines grillées en Escabèche	24
Sardines Escabèche, grilled and marinated with raisins (gf, v)	
Onion confit, carrots and pine nuts	
Tarte flambée Alsacienne aux lardons et oignons	26
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)	

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	

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.

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

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 42
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 34
*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 48
Sauce beurre blanc

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

Pot-au-Feu de fruits de mer au gingembre et à la citronnelle 46
*Chilean sea bass, salmon, sea scallops, shrimp and lobster with julienne of zucchini
Served with a lemon grass and fresh ginger clear seafood broth

*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 48
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 48
* 2 lb lobster, steamed or broiled, served with French fries (gf, v)

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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 52
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. 48
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 42
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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