Pierre's

Monday

Lobster salad with fresh tarragon, dices of apple, special Cognac dressing 26

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*Steamed mussels prepared with shallots, white wine and little cream 26
Served with French fries

Tuesday

Organic Heirloom tomato with fresh mango and avocado 22

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Roasted Certified Herritage chicken 30
Served with ratatouille and potato mousseline

Thursday

Endive and frisee salad with blue cheese Fourme d'Ambert 26
Roasted walnuts and fresh pear. Sherry vinaigrette dressing

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*Grilled Pasture raised hanger steak. Port wine sauce 36
Watercress and French fries

Friday

Bouillabaisse Marseillaise 55
Clams, mussels, shrimp, sea scallops and lobster poached in a saffron and pastis broth
Served with traditional rouille and toasted baguettes

Saturday

55

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

Sunday

6 Oysters from Peconic bay 18

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Pan seared cod fish, curry and coconut dressing 28
Purée of potato and ratatouille. Topped with toasted almonds

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.