

Monday

Ibiza style gazpacho with fresh Long Island tomatoes
Watermelon and 0% Greek yogurt

Fresh Linguini with calamari and marinated bell pepper

Tuesday

Organic Heirloom tomato with fresh mango and avocado
Topped with lemon juice and virgin olive oil.

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

Wednesday

Octopus ceviche with tomatoes, cilantro, lime juice and avocado

Entrée size Pan-seared soft shell crab with shoe string potatoes
and a mild red pepper sauce

Thursday

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

Roasted **Certified Heirloom** chicken
Served with ratatouille and potato mousseline

Friday

Bouillabaisse Marseillaise

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

Sunday

Tuna tartar with avocado, creamy wasabi dressing, toasted sesame seed
Served with shoe string potatoes

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

**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

Bisque de homard, rouille, toast de baguette et Gruyère rapé

Lobster bisque with sides of rouille dressing

Toasted baguette and shredded Gruyère cheese. **NO dairy, NO flour**

Gazpacho comme à Ibiza, pastèque et 0% yaourt Grec

Ibiza style gazpacho with fresh Long Island tomatoes

Watermelon and 0% Greek yogurt

Salade de homard à l'estragon frais et Cognac

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

Céviche de poulpe à la tomate, citron vert, coriandre et avocat

Octopus ceviche with tomatoes, cilantro, lime juice and avocado

*Tartare de thon, avocat, graines de sésame et pommes paille

Tuna tartar with avocado, creamy wasabi dressing, toasted sesame seed

Served with shoe string potatoes

Crabe poêlé, pommes paille et sauce aux poivrons rouge

Pan-seared soft shell crab with shoe string potatoes and a mild red pepper sauce

Tarte flambée Alsacienne aux lardons et oignons

Thin crust topped with fromage blanc, onions, and bacon

*Huîtres de la baie de Moriches

* Moriches bay oysters on the half shell, with mignonette & lemon

Asperges blanches d'Alsace à la vinaigrette d'échalotte

White asparagus from Alsace with a shallot vinaigrette

Salade de tomate à la mangue et avocat

Organic Heirloom tomato with fresh mango and avocado

Topped with lemon juice and virgin olive oil.

Endive et frisée à la Fourme d'Ambert, noix et poire fraiche

Vinaigrette au Sherry

Endive and frisee salad with blue cheese Fourme d'Ambert

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.*

Please note that there is no substitution on any dish

LES PATES FRAICHES

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

Linguini fraiches aux champignons et copeaux de parmesan
Fresh Linguini with mushrooms and shaved parmesan

LA MER

*Moules "Poulette", pommes frites

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

*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

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

Filet de Mahi-Mahi poelé sur la peau, à la salsa de fruits et tomates roties

Skin on pan seared Mahi-Mahi with a fruit ropical salsa and roasted tomatoes

*Tournedos de thon à la sauce vierge

Salade de Tabouleh et pommes paille

*Grilled tuna steak with an olive oil and lemon juice dressing

Tabouleh salad & shoe string potatoes

*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

*Homard du Maine, poché ou grillé. Pommes frites

* 2 lb lobster, steamed or broiled, served with French fries

** 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*

Please note that there is no substitution on any dish

LA TERRE

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

*Tartare de filet de boeuf Angus, mesclun et pommes frites

*Tartar of Angus beef filet cut "à la minute" with our house dressing
Mesclun and French fries

*Côtelettes d'agneau, moutarde de Dijon et herbes de Provence
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.
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
Sauce au Porto, cresson et pomme frite

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

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

** 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.*

Please note that there is no substitution on any dish