

DINNER



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Lundi Monday

*Fricassée de homard du Maine, flambée au Cognac. Pommes frites 40
2 lb Maine lobster fricassée, flambé with Cognac and tarragon. French fries (gf)

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, sauce 1/2 glace au Porto 40
Cresson et pomme frite
*Grilled **Pasture raised** hanger steak with sauce 1/2 glace of Port wine
Watercress and French fries

Jeudi Thursday

*Branzino entier 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 48
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 broccoli rabe au four 48
Pan seared filet of black sea bass, gratin of cauliflower and charred broccolini (gf,v)

Dimanche Sunday

Linguini fraiches au homard et poulpe. Parmesan et huile de truffe noire 34
Fresh Linguini with lobster and octopus. Aged parmesan cheese and black truffle oil (gf, v)

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

SOUPES, SALADES ET APPETIZERS

Bread from Blue Duck Bakery and Butter from Vermont	5

Bisque de homard, rouille, toast de baguette et Gruyère rapé	22
Lobster bisque with sides of rouille dressing Toasted baguette and shredded Gruyère cheese	
Gazpacho comme à Ibiza, pastèque et 0% yaourt Grec	22
Ibiza style gazpacho with fresh Long Island tomatoes (v) Watermelon and 0% Greek yogurt	

Salade de homard à l'estragon frais et Cognac	35
Lobster salad with fresh tarragon, dices of apple, special Cognac dressing (gf)	
Céviche de poulpe à la tomate, citron vert, coriandre et avocat	26
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	
Crabe poêlé, pommes paille et sauce aux poivrons rouge	28/40
Pan-seared soft shell crab with shoe string potatoes and a mild red pepper sauce	
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	24
Organic Heirloom tomato with fresh mango and avocado (gf, v, vg) Topped with lemon juice and virgin olive oil.	
Asperges blanches d'Alsace à la vinaigrette d'échalotte	42
White asparagus from Alsace with a shallot vinaigrette	
Endive et frisée à la Fourme d'Ambert, noix et poire fraîche	28
Vinaigrette au Sherry	
Endive and frisee salad with Fourme d'Ambert, walnuts and fresh pear (v) Sherry vinaigrette	

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 44
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 and white wine and little cream (gf, v)
Served with French fries

Saumon poêlé sur la peau, flan de légumes, graines de quinoa et farro 42
Sauce beurre blanc
Crispy skin pan seared salmon, vegetable cake, quinoa and farro (v)
Beurre blanc dressing

*Bar du Pacifique, asperges, poireaux et purée de pommes de terre 48
Sauce beurre blanc
*Chilean sea bass, served with asparagus, potato purée and leek. Sauce beurre blanc

*Tournedos de thon à la sauce vierge 50
Salade de Tabouleh et pommes paille
*Grilled tuna steak with an olive oil and lemon juice dressing
Tabouleh salad & shoe string potatoes

*Branzino entier 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)

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

LA TERRE

- Poulet de ferme **green circle ORGANIC** rôti, jus aux herbes 36
Ratatouille et mousseline de pommes de terre
Roasted **green circle certified organic grass fed** chicken
Served with ratatouille and potato mousseline
- *Tartare de filet de boeuf Angus, mesclun et pommes frites 34
*Tartar of Angus beef filet cut "à la minute" with our house dressing (gf)
Mesclun and French fries
- *Côtelettes d'agneau aux herbes de Provence 54
Haricots verts, gratin Dauphinois
- *Aussie **Free-Range Natural** rack of lamb prepared with mustard and "herbes de Provence"
Served with French string beans, gratin Dauphinois
- *Filet de boeuf Angus au poivre. Sauce 1/2 glace au Porto. 54
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 1/2 glace au Porto 44
Cresson et pomme frite
- *Grilled **Pasture raised** hanger steak with sauce 1/2 glace of Port wine (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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