

DINNER



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Lundi Monday

Saumon poêlé sur la peau, flan de légumes, graines de quinoa et farro 36
Sauce beurre blanc
Crispy skin pan seared salmon, vegetable cake, quinoa and farro (v)
Beurre blanc dressing

Mardi Tuesday

*Moules "Poulette", pommes frites 30
*Steamed mussels prepared with shallots and white wine and little cream (gf, v)
Served with French fries

Mercredi Wednesday

Pot-au-feu à la Lyonnaise, cornichons, moutarde de Dijon, raifort et gros sel 38
Beef shank and spare ribs, cooked in a rich vegetable broth
Served with marrow bone, turnip, carrot, leek and potato

Jeudi Thursday

*Branzino entier à la Provencale 38
*Whole Branzino, deboned with tomato and lemon and fresh Provencale herbs (gf, v)
Served with Kale and Parmesan dressing salad

Vendredi Friday

Bouillabaisse Marseillaise 45
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 45
Pan seared filet of black sea bass, gratin of cauliflower and charred broccolini (gf,v)

Dimanche Sunday

Pot-au-Feu de fruits de mer au gingembre et à la citronnelle 36
*Chilean sea bass, salmon, sea scallops, shrimp and lobster with julienne of zucchini
Served with a lemon grass and fresh ginger clear seafood broth

**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.*

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

SOUPES, SALADES ET APPETIZERS

Bread from Blue Duck Bakery and Butter from Vermont 6

Bisque de homard, rouille, toast de baguette et Gruyère rapé 22
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 36
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 *flambés* with Pernod, garlic & parsley butter (gf v)

Brandade de Morue 22
Cod with little potato purée, olive oil, garlic and crème fraîche. Toasted baguette

Sardines grillées en Escabèche 22
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

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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 45
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 36
*Steamed mussels prepared with shallots, white wine and little cream (gf, v)
Served with French fries

Saumon poêlé sur la peau, flan de légumes, graines de quinoa et farro 44
Sauce beurre blanc
Crispy skin pan seared salmon, vegetable cake, quinoa and farro (v)
Beurre blanc dressing

Pot-au-Feu de fruits de mer au gingembre et à la citronnelle 44
*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 55
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 55
* 2 lb lobster, steamed or broiled, served with French fries (gf, v)

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LA TERRE

Poulet de ferme green circle ORGANIC rôti, jus aux herbes Ratatouille et mousseline de pommes de terre Roasted green circle certified organic grass fed chicken Served with ratatouille and potato mousseline	36
*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 Free-Range Natural rack of lamb prepared with Dijon mustard and "herbes de Provence". Served with French string beans, gratin Dauphinois	54
*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	52
Pot-au-feu à la Lyonnaise, cornichons, moutarde de Dijon, raifort et gros sel Beef shank and spare ribs, cooked in a rich vegetable broth Served with marrow bone, turnip, carrot, leek and potato	42

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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