



### Monday

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| Lobster salad with fresh tarragon, dices of apple, special Cognac dressing | 26 |
| ****                                                                       |    |
| *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 |
| ****                                                 |    |
| Roasted Certified Heritage 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 |    |
| ****                                                        |    |
| *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

|                                                                                                                               |    |
|-------------------------------------------------------------------------------------------------------------------------------|----|
| Paëlla Valenciana with shrimp, sea scallops, mussels, clams,<br>not so spicy chorizo, chicken, peas and Spanish safran pistil | 55 |
|-------------------------------------------------------------------------------------------------------------------------------|----|

### Sunday

|                                                              |    |
|--------------------------------------------------------------|----|
| 6 Oysters from Peconic bay                                   | 18 |
| ****                                                         |    |
| 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-borne illness, especially if you have certain medical conditions.