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.

SOUPES, SALADES ET APPETIZERS

Bread from Blue Duck Bakery and Butter from Vermont 8

Soupe à l'oignon gratinée 24
Traditional French onion soup with crouton and Swiss cheese

Velouté de pomme de terre douce et citrouille 24
Sweet potato and pumpkin veloute

Salade de homard à l'estragon frais et Cognac 36
Lobster salad with fresh tarragon, dices of apple, special Cognac dressing

Sardines grillées en Escabèche 26
Sardines Escabèche, grilled and marinated with raisins
Onion confit, carrots and pine nuts

Escargots de Bourgogne flambés au Ricard et beurre persillé 26
Snails from Burgondy *flambés* with Ricard, garlic & parsley butter

Tarte flambée Alsacienne aux lardons et oignons 28
Thin crust topped with fromage blanc, onions, and bacon

*Huîtres de la baie de Moriches P/A
* Moriches bay oysters on the half shell, with mignonette & lemon

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Salade de tomate à la mangue et avocat 28
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 30
Vinaigrette au Sherry
Endive and frisee salad with blue cheese Fourme d'Ambert
Roasted walnuts and fresh pear. Sherry vinaigrette dressing

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LES PATES FRAICHES

Fettuccini à la sauce basilic, pignons, ail frais et parmesan 28
Fresh Fettuccini with our home made pesto sauce

Linguini fraiches, champignons et parmesan 30
Fresh Linguini with mushrooms and shaved parmesan

LA MER

*Moules "Poulette", pommes frites 36
*Steamed mussels prepared with shallots, white wine and little cream
Served with French fries

*Bar du Pacifique, asperges vertes, poireaux et 54
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 42
Purée de pomme de terre et ratatouille
Pan seared cod fish, curry and coconut dressing
Purée of potato and ratatouille. Topped with toasted almonds

*Saumon poêlé aux gratin de choux fleur. Sauce beurre blanc 40
*Pan seared salmon with cauliflower gratin. Sauce beurre blanc

*Fricassée de homard du Maine, flambée au Cognac 65
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 55
* 2 lb lobster, steamed or broiled, served with French fries

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LA TERRE

Poulet de ferme Certifié Herritage rôti, jus aux herbes 40
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 40
*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 56
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. 56
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 44
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

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