DINNER MENU

SEAFOOD PLATTER

LE BARBOUZARD — 110

Recommended for 2 to 3 Guests
Oysters / 8 pc, Little Neck Clams / 4 pc,
1/2 Chilled Lobster, Jumbo Shrimp / 4 pc,
Tuna Tartare, Salmon Tartare, Ponzu, Seaweed
DF / GF / SH

LE GRAND PLATEAU — 240

Recommended for 4 to 6 Guests: Oysters/16 pc,
Little Neck Clams/8 pc, Whole 1 1/4 lb Chilled
Lobster, Jumbo Shrimp/6 pc, Tuna Tartare,
Salmon Tartare, Ponzu, Seaweed,
Whitefish Salad, Croutons, Hamachi Crudo
DF / GF / SH

Served with lemon, champagne mignonette, cocktail sauce and hot sauce.

STARTERS

DIVER SCALLOP QUENELLE — 38
lobster bisque, Osetra caviar
GF / SH

FRENCH ONION SOUP — 21
caramelized onion, toasted baguette, & Gruyère
V

STEAK TARTARE — 28
raw beef tenderloin, classic seasoning,
cubed fries
DF / GF

GRILLED OCTOPUS — 28
puttanesca potato salad
DF / GF

GRILLED TIGER PRAWN — 32
garlic herb butter, Urfa chili U4 by 2
GF / SH

GRILLED WHOLE CALAMARI — 21
Confit bell pepper, herb butter,
Urfa chili
GF / SH

BURRATA — 24
chickpea, tomato ragoût
V / GF

ROASTED MUSHROOM — 19
pine nut mousseline, crispy sunchoke
V / CN

RAW BAR

OYSTERS ON THE HALF SHELL* — 24 | 48
champagne mignonette, cocktail sauce, lemon
SH / DF / GF

HAMACHI CRUDO — 26
aji rocoto, citrus, bell pepper, orange gel
DF / GF

BLUEFIN TUNA TARTARE — 24
ponzu, avocado, crispy potato
DF / GF

JUMBO SHRIMP COCKTAIL — 31
five jumbo shrimp, cocktail sauce
SH / DF / GF

SALADS

LA SALADE VERTE — 18
mixed greens, green beans, cherry tomatoes,
cucumber, bell peppers, radishes,
Dijon mustard vinaigrette
V+ / DF / GF

SALADE NIÇOISE BB — 22
tuna, green beans, tomatoes, cucumber, bell peppers,
potatoes, olives, eggs, anchovy, mustard vinaigrette
DF / GF

RED & GOLDEN BEET CARPACCIO — 19
almond and grape emulsion, olive,
orange and balsamic pearls
V+ / CN

CAESAR SALAD — 18
baby romaine, anchovy Caesar dressing,
croutons and Parmesan cheese

CAVIAR

MEROLIN IMPERIAL OSETRA 1 OZ — 130
firm and creamy, black olive hue, with a hint of
fresh walnuts and earthy tone

MEROLIN IMPERIAL GOLD 1 OZ — 160
golden amber pearls, delicate pop, marine notes,
balanced by buttery and almond finish

add a shot of vodka +20

Traditional service: blinis, crème fraîche, egg yolk, egg white, shallot, chives and capers.

SH - SHELLFISH | DF - DAIRY FREE | GF - GLUTEN FREE | V - VEGETARIAN
V+ - VEGAN | CN - CONTAINS NUTS | CP - CONTAINS PEANUTS

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase the risk of food-borne illness. Restaurant does not assume liability for accidental cross contamination. To help offset rising operational costs, a 4% fee will be added to all guest checks. This fee is not a gratuity and is not distributed as a tip to service staff.

PASTA

LOBSTER A L'AMÉRICAINE — 58
linguine, poached lobster, bisque, cognac, espelette
SH

BUTTERNUT SQUASH AGNOLOTTI — 27
brown butter, sweet onion soubise, sage, candied hazelnuts
V / CN

VEGAN BOLOGNESE — 31
everything rigatoni bolognese without the meat
V+

LAPIN A LA MARSEILLAISE — 34
campanelle, rabbit ragout, white wine, tomato, mushroom, olive, Pecorino
CP

LINGUINE ALLE VONGOLE IN ROSSO — 32
clams, white wine, garlic, Espelette, crushed cherry, tomato, parsley, breadcrumbs
DF / SH

RIGATONI POMODORO — 26
silky cherry tomato sauce, garlic, basil
V / DF

FISH

BOUILLABAISSE — 64

A traditional Provençal seafood stew from Marseille, France, featuring fish and shellfish simmered in a saffron broth, served with rouille sauce and croutons.
rockfish, dorade, black bass, prawn, mussels, seafood tomato & saffron broth. DF

STEAMED HALIBUT — 48
confit bell pepper, sorrel and spinach emulsion, garlic-Urfa chili
GF

SEAFOOD PAELLA RIVIERA — 66
prawn, calamari, crab, octopus, mussels, clams, bomba rice, sofrito
GF / DF / SH

GRILLED SALMON — 34
braised puy lentils, roasted baby carrots
GF

LOUP DE MER AU FENOUIL — 58
whole branzino boneless, chermoula, fennel pollen
GF / DF

MEATS

HANGER STEAK AU POIVRE — 56
8 oz Black Angus steak, french fries, green peppercorn sauce
GF

FILET MIGNON — 87
8 oz beef tenderloin, potato Napoleon, bordelaise sauce
GF

PRIME NEW YORK STRIP — 92
14 oz prime New York strip, French fries, herb butter
GF

GRILLED HALF CHICKEN — 34
semi-boneless organic chicken, tarragon vinegar sauce
GF

DUCK À L'ORANGE — 66
dry-aged duck breast, shredded duck legs, endives
GF

GRILLED LAMB CHOP — 64
served with fricassée provençale and black garlic and mint jus

Add a Whole Lobster (1 lb) poached in brandy bisque 45

SIDES

French Fries	Wilted Spinach	Roasted Green Beans	Puy Lentils	Roasted Baby Carrots	Sautéed Mushrooms	Mashed Potatoes
14	14	14	14	12	16	12

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