

DB

Dinner Menu

Plateaux de Fruits de Mer

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, Salmon Tartare, Ponzu, Seaweed
Tuna Tartare 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

Oysters

Half or Full Dozen, served with lemon wedge and champagne vinegar mignonette

Sewansecott 22/44

VA, USA - medium to large
size, bold brine, firm and
meaty, clean finish, delicate
sweetness

Tangier 24/44

Tangier Island, VA - medium
size, mildbrine, earthy
notes, tender texture, clean
classic finish

Irish Point 26/52

Prince Edward Island,
Canada - petite size, mild brine,
clean, creamy,
sweet finish

Caviar Service

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 ember pearls, firm grains,
delicate pop, marine notes, balanced by
buttery and almond finish

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase risk of food borne illness. Restaurant does not assume liability for accidental cross contamination

SH - Shellfish | DF - DairyFree | GF - GlutenFree | V - Vegetarian | V+ - Vegan | CN - Contains Nuts | CP - Contains Pork

To help offset rising operational costs, a 4% fee will be added to all guests checks.
This fee is not a gratuity and is not distributed as a tip to service staff.



Appetizer

Tuna Tartare

yellowfin tuna, avocado, finger lime, tobiko, crunchy potato, mushroom ponzu **DF**

24

Hamachi Crudo

aji rocoto, bell pepper, charred onion oil, orange gel, passion fruit seeds **DF / GF**

26

Diver Scallop Quenelle

lobster bisque, ossetra caviar **GF/ SH**

38

Roasted Mushroom

pinenuts mousseline, crispy sunchoke **V / CN**

19

Grilled Octopus

spicy puttanesca sauce, preserve lemon, olives, teardrop pepper, potato **DF / GF**

28

Red & Golden Beet Carpaccio

toom, marcona almond & grape emulsion, Picholine olives, orange segments & aged balsamic pearls **V+ / CN**

19

Steak Tartare

raw beef tenderloin, classic seasoning, cubed fries **DF / GF**

28

Burrata

chickpea, tomato ragoût **V / GF**

24

Pasta

Lobster à l'Américaine

linguine, poached lobster, bisque, cognac, espelette **SH**

58

Lapin à la Marseillaise

campanelle, rabbit ragout, white wine, tomato, mushroom, olive, Pecorino **CP**

34

Butternut Squash Agnolotti

brown butter, sage, candied hazelnut **V / CN**

27

Linguine alle Vongole in Rosso

clams, white wine, garlic, Espelette, crushed cherry tomato, parsley, breadcrumbs **DF / SH**

29

Poissons

Bouillabaisse

Gurnard, Dorade, Black Bass, prawn, red mullet, mussels, seafood tomato & saffron broth served with rouille sauce **DF**

64

Grilled Salmon

braised puy lentils, roasted baby carrots **GF**

34

Steamed Halibut

confit bell pepper, sorrel and spinach emulsion, garlic-Urfa chilli **GF**

48

Loup de Mer au Fenouil

whole branzino, served boneless, Chermoula sauce, fennel pollen, saffron potato, confit tomato, grilled lemon **GF/DF**

58

Seafood Paella Riviera

prawn, calamari, crab, octopus, mussels, clams, bomba rice, sofrito, smoked paprika, saffron, nora pepper **GF / DF / SH**

66

Grilled Tiger Prawn

leek and potato velouté, preserved lemon, capers, sliced confit tomato, mussels **GF/SH**

61

Viande

Grilled Half Chicken

semi boneless young organic chicken, tarragon, aged red wine vinegar sauce, pomme frites, provencal green beans **GF**

34

Duck à l'Orange

dry-aged duck breast, shredded confit duck leg, caramelized endives **GF**

66

Hanger Steak Au Poivre

black angus hanger steak, pomme frites & green beans. green peppercorn sauce **GF**

56

Duo of Lamb

Confit lamb shoulder & ratatouille pastilla, roasted lamb loin, black garlic and mint sauce

58

ADD-ON | 1 lb lobster, poached in brandy bisque and chives +\$45

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