



Lunch 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

*Add: Salmon 14 | Chicken 10 | Shrimp 16

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
Chopped Salade Niçoise* confit tuna, tomato, basil, cucumber, bell pepper, caper, green bean, potato, egg, radish, scallion & anchovy vinaigrette DF/GF	22	Grilled Octopus spicy puttanesca sauce, preserve lemon, picholine olive, teardrop pepper, potato DF/GF/CP	28
Caesar Salad* baby romaine, anchovy Caesar dressing, crouton, parmesan cheese	18	Burrata chickpea, tomato ragoût V/GF	24
Red & Golden Beet Carpaccio toom, marcona almond & grape emulsion, Picholine olives, orange segments & aged balsamic pearls V+/CN	19	French Onion Soup caramelized onions, toasted baguette, melted Gruyère V	21
Roasted Mushroom pinenuts mousseline, crispy sunchoke V/ CN	19	Steak Tartare raw beef tenderloin, classic seasoning, cubed fries DF/GF	28

Pasta

Linguine alle Vongole in Rosso clams, white wine, garlic, espelette, parsley, crushed cherry tomato, breadcrumbs DF/SH	29	Pomodoro silky cherry tomato sauce, garlic, basil V/V+	26
Butternut Squash Agnolotti brown butter, sage, candied hazelnut V/CN	27	Daube Provençal rigatoni, braised beef Paleron in a red wine sauce, lardon buttom mushroom CP	28

Main Course

Wagyu Cheeseburger double patty, lettuce, tomato, onion, marie rose sauce. sesame potato bun, pommes frites. Add bacon: +2	24	Merguez grilled lamb & beef sausage, soft polenta, grilled onion, spicy tomato sauce, parsley salad GF	22
Leeks Quiche savory tart with braised leeks and Gruyère cheese custard served with pommes frites and side salad V	22	Grilled Half Chicken semi boneless young organic chicken, tarragon, aged red wine vinegar sauce, pomme frites and provençal green beans GF	34
Grilled Salmon braised puy lentils, roasted baby carrots GF	34	Hanger Steak Au Poivre Black Angus, served with green peppercorn sauce, frites and green beans GF	54
Loup de Mer au Fenouil whole branzino, served boneless, Chermoula sauce, fennel pollen, saffron potato, confit tomato, grilled lemon GF/DF	58	Grilled Tiger Prawn Leek and potato velouté, preserved lemon, capers, diced confit tomato, mussels GF/SH	48

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