Riviera Express Lunch

No Substitution

Two Course: choose one Appetizer, one Entree, or Dessert **38**
Three Course: Appetize, Entree, Dessert **44**

Appetizer

Mixed Greens
confit shallot, dijon mustard, aged sherry vinegar & fine herbs vinaigrette DF/V+

Caesar Salad
baby romaine, anchovy Caesar dressing, crouton, parmesan cheese

Onion Soup Gratinée
Rich slow-cooked caramelized onion, simmered in miso-vegetable broth, broiled with Gruyére cheese V

Boulettes de Viandes
2 veal, pork & beef meatballs in a tomato-basil sauce, grated pecorino CP

Main Course

Rigatoni Pomodoro
silky cherry tomato sauce, garlic, basil V/V+

Saumon à L'Oseille
lightly seared salmon, wilted spinach and sorrel salmon caviar sauce GF

Wagyu Cheeseburger
double patty, lettuce, tomato, onion, marie rose sauce. sesame potato bun frites.
Add bacon: 2

Crêpes Basques
Thin savory pancakes stuffed with rotisserie chicken, confit bell pepper, grilled onion & roasted tomato

Desserts

Warm Medjool Date Pudding
cardamom toffee sauce, halva ice cream, toasted sesame seeds

Ice Cream & Sorbet
pistachio / vanilla / chocolate
lemon basil / strawberry tarragon
2 scoops

Nocturne
Rich chocloate layered cake, saffron créme anglaise

Vacherin
Meringue shell, vanilla ice-cream, black currant coulis

Fruits de Mer

Crudo

Tuna à la Tahitienne 24
diced yellowfin tuna, coconut-lime and tomato, piquillo relish, cilantro oil
GF/DF/SH

Cured Hamachi Crudo 25
passion fruit, cucumber, leche de tigre emulsion
DF/GF

Plateaux

(No Substitutions Please)

Le Petit 110
Oysters / 6 pc, Little Neck Clams /4 pc, 1/2 Chilled Lobster, Jumbo Shrimp /4 pc, Chilled Mussels with saffron aioli /6 pc, Tuna à la Tahitienne DF/GF/SH

Le Grand 240
Oysters / 12 pc, Little Neck Clams /8 pc, Whole Chilled Lobster, Jumbo Shrimp /6 pc, Chilled Mussels with saffron aioli /8 pc,Tuna à la Tahitienne, Daurade Tartare, Hamachi crudo DF/GF/SH

Raw Bar

Jumbo Shrimp /4 pc 21
cocktail sauce DF/GF/SH

Little Neck Clam /6 pc 16
lemon DF/GF/SH

Chilled Mussels /6 pc 17
saffron aioli DF/GF/SH

Oysters

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

Chebooktook 26/52
New Brunswick, CAN - medium briney, buttery note, briny hint

Well Fleet 24/48
Cape Cod, MA - medium, plump, bright brininess, crisp minerality

Irish Point 26/52
Prince Edward Island, CAN - petite size, mild brine, clean, creamy, sweet finish

Pink Moon 24/48
Prince Edward Island, CAN - small to med size, deeply cupped small gentle brine, cucumber note

Caviar

Service Available

Please ask your server.

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

Appetizer

*Add: Salmon 14 | Chicken 10 | Shrimp 16

Caesar Salad* 18
baby romaine, anchovy Caesar dressing, crouton, parmesan cheese

Mixed Greens* 16
confit shallot, dijon mustard, aged cherry vinegar & fines herbs vinaigrette DF/V+

Chopped Salade Niçoise* 22
confit tuna, tomato, basil, cucumber, bell pepper, caper, green bean, potato, egg, radish, scallion & anchovy vinaigrette DF/GF

Onion Soup Gratinée 18
Rich slow-cooked caramelized onion, simmered in miso-vegetable broth, broiled with Gruyére cheese V

Steak Tartare 26
raw beef tenderloin, classic seasoning, cubed fries DF/GF

Salad Lyonnaise 19
crisp frisée, smokey bacon lardon, crouton, warm Dijon vinaigrette, soft poached egg,

Roasted Cauliflower Zaatar 19
beet, tahini sauce, barberries and mint, multi-seeds cracker V/GF/CN

Escargots And Garlic Butter 22
escargots cook in an herbs/garlic butter, served in their shells / 6 pc GF

Grilled Octopus 28
spicy puttanesca sauce, chorizo, preserve lemon, picholine olive, teardrop pepper DF/GF/CP

Burrata & Feta 24
chickpea Greek salad, naan crouton V

Prosciutto Di San Daniele 24
24 months aged, fruits mustarda, marconan almonds, giardinia (4 oz) GF/DF/CP/CN

Poivron Rouge Confit 16
slow-cooked red bell pepper in olive oil, Calabrian anchovy and Niçoise olive GF/DF

Catch of the Day

Daily selection of grilled fish, served with seasonal vegetables **MKT Price**

Pasta

Ravioli Cacio e Pepe 25
Pecorino Ramano, black pepper, grilled zuchinni, spinach

Daube Provencal 26
rigatoni, braised Beef Paleron in a red wine sauce, lardon buttom mushroom CP

Pomodoro 27
silky cherry tomato sauce, garlic, basil V/V+

Linguine alle Vongole 29
clams, white wine, garlic espelette, parsley, lemon zest, breadcrumbs DF/SH

Main Course

Wagyu Cheeseburger 24
double patty, lettuce, tomato, onion, marie rose sauce. sesame potato bun, pommes frites. Add bacon: +2

Cassoulet 54
confit duck leg, cured pork belly, Toulouse sausage, garlic sausage, white bean stew
GF / DF / CP

Leeks Quiche 22
savory tart with braised leeks and Gruyère cheese custard served with pommes frites and side salad V

Saumon Vapeur 34
steamed salmon, wilted spinach, buttermilk & basil emulsion, salmon caviar GF

Merguez Sandwich 22
grilled spicy lamb and beef sausage, grilled red onion, chermoula sauce, baguette

Grilled Half Chicken 34
semi boneless young organic chicken, tarragon, aged red wine vinegar sauce, pomme frites and provencal green beans GF

Veal Milanese 26
Ground veal neck & shoulder mixed with diced mozzerella, breaded and fried. Served with morel mushroom cream sauce and roasted brussels sprouts DF

10 oz. Hanger Steak 54
Black Angus served with bordelaise or green peppercorn sauce, frites and green beans

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