



For the Table

easy to share finger food

Mini Tartelettes, Crab & Caviar 28

Peekytoe crab, confit fennel, dashi, osetra caviar / 2 pc **SH**

Brandade De Morue 19

whipped salt cod, potato, olive oil, breadcrumbs

Panisse & Scallion 16

olive oil & chickpea pancakes, scallion foam, pine nuts, sumac **GF/CN/V**

Prosciutto Di San Daniele 24

24 months aged, fruit mostarda, marcona almonds, giardiniera (4 oz) **GF/DF/CP/CN**

Escargots And Garlic Butter 22

escargots cooked in an herb-garlic butter, served in their shells / 6 pc **GF**

Gougères 16

savory, warm, airy pastry cheese puff Comté cheese sauce **V**

“Faux Gras” Opéra 19

brioche, duck & chicken liver, preserved cherry, port jelly / 5 pc

Smoked Salmon Cornet 16

miso & kombu crème fraîche / 3 pc

Fromages

\$12 per cheese

served with toasted mixed nuts & dried fruit bread, fig jam, and fresh grapes

Alp Blossom

pasteurized cow's milk, from Austria, nutty, floral, slightly tangy notes, rolled in dried alpine flowers

Bijou

pasteurized goat's milk, from Vermont, creamy, bright, citrusy, nutty notes, mushroom, earthy

Fromager D’Affinois

pasteurized cow's milk, Rhone, FR lusciously creamy, delicate sweetness, minimal tang or earthiness

Colston Bassett

pasteurized cow's milk, ENG rich, creamy and complex, medium sharp

Fruits de Mer

Crudo

Tuna à la Tahitienne 24

sliced 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, 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 size, buttery note, briny hint

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 medium size, deeply cupped small gentle brine, cucumber note

Wellfleet 24/48

Cape Cod, MA - medium, plump, bright brininess, crisp minerality

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



Hors d'oeuvres

Onion Soup Gratinée	18	Grilled Whole Calamari	18
Rich slow-cooked caramelized onion, simmered in miso-vegetable broth, broiled with Gruyère cheese V		confit bell pepper, sorrel & spinach emulsion, garlic-Urfa chili herb butter GF	
Scallops A La Plancha	31	Roasted Cauliflower Zaatar	19
curry-lemongrass-ginger emulsion, corn royale, kombu 3 hokkaido scallops CN/SH		beet, tahini sauce, barberries and mint, multi-seeds cracker V/GF/CN	
Grilled Tiger Prawns	26	Caesar Salad	18
u5/7 tiger prawn, garlic & herb butter, lemon, 2/pc GF		baby romaine, anchovy Caesar dressing, crouton, parmesan cheese	
Grilled Octopus	28	Burrata & Feta	24
spicy puttanesca sauce, preserve lemon, olives, teardrop pepper DF/GF		chickpea Greek salad, naan crouton V	
		Steak Tartare	26
		raw beef tenderloin, classic seasoning, cubed fries DF/GF	

Pasta

Lobster à l'Américaine	58	Pomodoro	24
linguine, poached lobster, bisque, cognac, espelette SH		silky cherry tomato sauce, garlic, basil V or V+	
Lapin à la Marseillaise	34	Linguine alle Vongole	29
campanelle, rabbit ragout, white wine, tomato, mushroom, olive, Pecorino CP		clams, white wine, garlic espelette, parsley, lemon zest, breadcrumbs DF/SH	

Poissons

Cedric's Bouillabaisse	75	Saumon Vapeur	34
Gurnard, Dorade, Black Bass, prawn, red mullet, mussels, seafood tomato & saffron broth served with rouille sauce DF		steamed salmon, wilted spinach, butter milk & basil emulsion, salmon caviar GF	
Dover Sole Riviera	84	Loup de Mer au Fenouil	58
steamed boneless fish, dugléré sauce, preserved lemon, capers, parsley, and tomato. julienne of celery root and snow peas GF		whole branzino, served boneless, Chermoula sauce, fennel pollen saffron potato, confit tomato, grilled lemon GF/DF	

Viande

Daube de Boeuf Provençale	38	Grilled Half Chicken	34
braised Beef Paleron in a red wine sauce, carrot, pearl onion, lardon button mushroom, rigatoni CP		semi boneless young organic chicken, tarragon, aged red wine vinegar sauce, pomme frites, provencal green beans GF	
Grilled Lamb Chops	74	La Paella de Cassoulet	54
black garlic & mint jus, served medium, provencal green beans and polenta GF		confit duck leg, bomba rice, sofrito, smoked paprika, mushrooms, saffron, nora pepper, Toulouse sausage, galic sausage, cured pork belly & chicharrones GF / DF / CP	

Steaks

Hanger Steak Au Poivre		Prime New York Strip		Filet Mignon	
10 oz black angus hanger steak, pomme frites & green beans. green peppercorn sauce GF		14 oz black angus new york strip, served with pomme frites and green beans. choice of bordelaise, green peppercorn, or herb butter (additional sauce +8) GF		8 oz center cut bordelaise sauce, pommes puree GF	

56

94

76

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