

Le Brunch

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,
Daurade Tartare, Hamachi crudo DF/GF/SH

Smoked Fish Tower

served with: tomato, cucumber, red onion, capers, olives, crème fraiche and herbs, salmon roe, brioche,
english muffin, multigrain bread, cream cheese (No Substitutions Please)

32

Cold Smoked Salmon | Hot Smoked Trout | Whitefish Salad

Raw & Cooked

Mini Tartelettes 28
Crab & Caviar
dugeness crab, confit
fennel, dash, caviar SH

Escargots & Garlic Butter 22
eascargots cooked in a herb
and garlic butter, served in
the shell (from the land) GF

Grilled 26
Octopus
spicy putasneca sauce,
chorizo, green olives DF/GF/CP

Little Neck Clam ½ dz 18
lemon DF/GF/SH

Chilled Mussel 17
saffron aioli DF/GF/SH

Jumbo Shrimp 4pc 24
cocktail sauce,
horseradish 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

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

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

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



Brunch Staple

Viennoiseries Maison

butter croissant - 6, pain au chocolat - 7
almond croissant - 8
CN

Beignet 8 Tropezienne

soft beignet, orange
zest custard

Fresh Fruit 18 Plate

seasonal fruit salad
V+/DF/GF

Baguette 17 French Toast

vanilla custard, poached peach,
fresh raspberry and almond silver

Coconut, Oat 16 & Chia parfait

fresh berries, honey,
almonds
CN

Blueberry 16 Pancake

honey lemon
mascarpone, thyme crumble

Salads

Caesar Salad 18

baby lettuce, classic Caesar
dressing, crouton, Parmesan
cheese

Chopped Salade Niçoise 22

confit tuna, tomatoes, basil, cucumbers,
fava beans, bell pepper, capers, green
beans, potato & anchovy vinaigrette DF/GF

Cauliflower Zaatar 18

roasted cauliflower, beet, tahini, labneh,
hazelnut, barberries and mint V/GF/CN

Burrata & Feta 24

mediterranean chickpea
salad, naan crouton V

Pasta

Pomodoro 26

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

Linguine alle Vongole 29

clams, white wine, garlic espelette,
parsley, lemon zest, breadcrumbs
DF/SH

Lobster à l'Americaine 54

linguine, white wine, garlic espelette,
parsley, lemon zest, breadcrumbs
SH

Classics

(All pomme frites can be substituted with a side salad)

Steak & Eggs 48

10 oz hanger steak, two sunny
side up eggs, bordelaise sauce,
pommes frites GF

Steak Tartare 36

raw beef tenderloin
classic seasoning, cubed
fries GF/DF

Leeks Quiche 22

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

Omelette Riviera 38

manouri cheese, tomato,
preserved lemon, caviar beurre
blanc, chive oil, pommes frites GF

Eggs Benedict 22

English muffin, canadian
bacon, hollandaise sauce,
pommes frites CP

Avocado Toast 19

multigrain toast, sliced avocado,
cucumber, radish, tomato,
pumpkin seeds, pommes frites
Add egg +2 CN/DF/V

Wagyu Cheeseburger 26

double patty lettuce, tomato,
pickle, grilled onion, Marie-Rose
sauce, pommes frites
Add bacon +3 / Add egg +2

Crêpes Basques 23

thin savory pancakes stuffed
with rotisserie chicken, confit
bell pepper, grilled onion &
roasted tomato

Loup de Mer 56

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

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