

# 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  
prickly pear, serrano chili, apple & cucumber  
consommé, seaweed, pomegranate cilantro oil  
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

## Smoked Fish Tower

served with: tomato, cucumber, red onion, capers, olives, crème fraiche and herbs, salmon roe,  
toasted baggale, 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

**Grilled Whole** 18  
**Calamari**  
confit bell pepper, sorrel & spinach  
emulsion, garlic-Urfa chili herb butter GF

**Middle Neck Clam** 18  
**½ dozen**  
lemon DF / GF / SH

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

**Chilled Mussel ½ dz.** 17  
saffron aioli DF / GF / SH

**Jumbo Shrimp 5 pc.** 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

**Blue Point** 24/48  
Long Island, New York - medium  
to large, mineral clean brine, meaty

**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 & 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.



## Brunch Staple

### Viennoiseries Maison

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

### Beignet 8 Tropézienne

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

### Red & Golden Beet Carpaccio 19

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

### Burrata & Feta 24

mediterranean chickpea  
salad, naan crouton V

### Cauliflower Zaatar 18

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

### Chopped Salade Niçoise 22

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

### Leeks & Artichoke 19

Banyuls & anchovy vinaigrette, sundried  
tomato, capers, parmesan, confit bell pepper,  
crunchy potato, bottarga DF

## Pasta

### Linguine alle Vongole 29

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

### Pomodoro 26

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

### 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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