

Le Brunch

Fruits de Mer Crudo

Tuna à la Tahitienne 24
sliced yellowfin tuna, coconut-lime and tomato, piquillo relish, cilantro oil

Cured Hamachi Crudo 25
prickly pear, serrano chili, apple & cucumber consommé, seaweed, pomegranate cilantro oil

Plateaux

(No Substitutions Please)

Le Petit 110

Oysters / 8 pc, Little Neck Clams / 4 pc, 1/2 Chilled Lobster, Jumbo Shrimp / 4 pc, Salmon Tartare, Ponzu, Seaweed Tuna à la Tahitienne **DF/GF/SH**

Le Grand 240

Oysters / 16 pc, Little Neck Clams / 8 pc, Whole 1 1/4 lb Chilled Lobster, Jumbo Shrimp / 6 pc, Tuna à la Tahitienne, Salmon tartare, Ponzu, Seaweed, Whitefish Salad, Croutons, Hamachi crudo **DF/GF/SH**

Smoked Fish Tower

served with: tomato, cucumber, red onion, capers, olives, crème fraiche and herbs, salmon roe, toasted bagel, cream cheese (No Substitutions Please)

49

Cold Smoked Salmon | Hot Smoked Trout | Whitefish Salad

Raw & Cooked

Grilled Whole Calamari 18

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

Jumbo Shrimp (5 pieces) 21

cocktail sauce **DF/GF/SH**

Grilled Octopus 26

spicy putasneca sauce, potato, green olives **DF / GF**

Mini Tartelettes Crab & Caviar 28

Peekytoe crab, confit fennel, dashi, osetra caviar / 2 pc **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. Additionally, a 20% gratuity automatically applied to all checks.



Brunch Staple

Viennoiseries Maison

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

Beignet 8 Tropezienne

soft beignet, orange
zest custard

Fresh Fruit 18 Plate

seasonal fruit salad

Baguette 17 French Toast

vanilla custard, poached
peach, fresh raspberry and

Coconut, Oat 12 & Chia parfait

fresh berries, honey,
almonds

Blueberry 16 Pancake

honey lemon
mascarpone, thyme

Salads

Caesar Salad 18

baby lettuce, classic Ceasar
dressing, crouton, Parmesan

Red & Golden Beet Carpaccio 19

toom, marcona almond & grape
emulsion, Picholine olives, orange

Burrata & Feta 24

mediterranean chickpea
salad, naan crouton V

Cauliflower Zaatar 18

roasted cauliflower, beet, tahini,
labneh,

Chopped Salade Niçoise 22

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

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,

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,

Eggs Benedict 22

English muffin, canadian
bacon, hollandaise sauce,

Avocado Toast 19

multigrain toast, sliced
avocado, cucumber, radish,
tomato, pumpkin seeds,
pommes frites

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

Loup de Mer 56

whole branzino, served
boneless,
chermoula sauce, fennel

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