



Dinner Menu

For the Table

easy to share finger food

Mini Tartelettes, Crab & Caviar 28	Escargots 22
Peekytoe crab, confit fennel, dashi, osetra caviar / 2 pc SH	escargots cooked in an herb-garlic butter, served in their shells / 6 pc GF
Gougères 16	"Faux Gras" Opéra 19
savory, warm, airy pastry cheese puff Comté cheese sauce V	brioche, duck & chicken liver, preserved cherry, port jelly / 5 pc
Panisse & Scallion 16	Jumbo Shrimp 21
olive oil & chickpea pancakes, scallion foam, pine nuts, sumac GF/CN/V	cocktail sauce 5/pc DF/GF/SH

Fruits de Mer

Crudo

Tuna à la Tahitienne 24	Cured Hamachi Crudo 25
sliced yellowfin tuna, coconut-lime and tomato, piquillo relish, cilantro oil GF/DF/SH	prickly pear, serrano chili, apple & cucumber consommé, seaweed, pomegranate cilantro oil DF/GF

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**

Oysters

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

Chebooktook 26/52	Blue Point 24/48
New Brunswick, CAN - medium size, buttery note, briny hint	Long Island, New York - medium to large, mineral clean brine, meaty
Irish Point 26/52	Wellfleet 24/48
Prince Edward Island, CAN - petite size, mild brine, clean, creamy, sweet finish	*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

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.



Hors d'oeuvres

Asparagus Vichyssoise	18	Grilled Whole Calamari	22
white asparagus & parmesan royale, chilled green asparagus soup, asparagus tip salad, crispy potato, black lime, chives blossom	GF / V	confit bell pepper, sorrel & spinach emulsion, garlic-Urfa chili herb butter	GF
Scallops A La Plancha	34	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 Octopus	28	Caesar Salad	18
spicy puttanesca sauce, preserve lemon, olives, teardrop pepper	DF / GF	baby romaine, anchovy Caesar dressing, crouton, parmesan cheese	
Red & Golden Beet Carpaccio	19	Steak Tartare	26
toom, marcona almond & grape emulsion, Picholine olives, orange segments & aged balsamic pearls	V+ / CN	raw beef tenderloin, classic seasoning, cubed fries	DF / GF
Burrata & Feta	24	Leeks & Artichoke Salad	19
chickpea Greek salad, naan crouton	V	Banyuls & anchovy vinaigrette, sundried tomato, capers, parmesan, confit bell pepper, crunchy potato bottarga	DF
		Grilled Tiger Prawns	26
		u5/7 tiger prawn, garlic & herb butter, lemon, 3/pc	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

Petite Bouillabaisse	62	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
Halibut A la Dugléré	46	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	58
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	56	Prime New York Strip	94	Filet Mignon	76
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

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