



Lunch Menu

Fruits de Mer

Crudo

Tuna à la Tahitienne 24

diced 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**

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

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

New Brunswick, CAN
medium size, buttery note, briny hint

Well Fleet 24/48

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

Irish Point 26/52

Prince Edward Island, CAN
petite size, mild brine, clean, creamy, sweet finish

Blue Point 24/48

Long Island, New York
medium to large, mineral clean brine, meaty

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.



Appetizer

*Add: Salmon 14 | Chicken 10 | Shrimp 16

Caesar Salad*	18	Roasted Cauliflower Zaatar	19
baby romaine, anchovy Caesar dressing, crouton, parmesan cheese		beet, tahini sauce, barberries and mint, multi-seeds cracker	V/GF/CN
Chopped Salade Niçoise*	22	Grilled Octopus	28
confit tuna, tomato, basil, cucumber, bell pepper, caper, green bean, potato, egg, radish, scallion & anchovy vinaigrette	DF/GF	spicy puttanesca sauce, preserve lemon, picholine olive, teardrop pepper	DF/GF/CP
Asparagus Vichyssoise	18	Burrata & Feta	24
white asparagus & parmesan royale, chilled green asparagus soup, asparagus tip salad, crispy potato, black lime, chives blossom	GF / V	chickpea Greek salad, naan crouton	V
Red & Golden Beet Carpaccio	17	Grilled Whole Calamari	18
toom, marcona almond & grape emulsion, Picholine olives, orange segments & aged balsamic pearls	V+/CN	confit bell pepper, sorrel & spinach emulsion, garlic-Urfa chili herb butter	GF
Leeks & Artichoke	19	Steak Tartare	26
Banyuls & anchovy vinaigrette, sundried tomato, capers, parmesan, confit bell pepper, crouton	DF	raw beef tenderloin, classic seasoning, cubed fries	DF/GF
		Jumbo Shrimp (5 pc.)	21
		cocktail sauce	DF/GF/SH

Pasta

Cacio e Pepe	22	Pomodoro	27
rigatoni, Pecorino Romano, black pepper		silky cherry tomato sauce, garlic, basil	V/V+
Daube Provençal	26	Linguine alle Vongole	29
rigatoni, braised beef Paleron in a red wine sauce, lardon bottom mushroom	CP	clams, white wine, garlic espelette, parsley, lemon zest, breadcrumbs	DF/SH

Main Course

Wagyu Cheeseburger	24	Merguez	22
double patty, lettuce, tomato, onion, marie rose sauce. sesame potato bun, pommes frites. Add bacon: +2		grilled lamb & beef sausage, soft polenta, grilled onion, spicy tomato sauce, parsley salad	GF
Leeks Quiche	22	Grilled Half Chicken	34
savory tart with braised leeks and Gruyère cheese custard served with pommes frites and side salad	V	semi boneless young organic chicken, tarragon, aged red wine vinegar sauce, pomme frites and provençal green beans	GF
Saumon Vapeur	34	10 oz. Hanger Steak	54
steamed salmon, wilted spinach, buttermilk & basil emulsion, salmon caviar	GF	Black Angus, served with bordelaise or green peppercorn sauce, frites and green beans	
Loup de Mer au Fenouil	58	Halibut A la Dugléré	46
whole branzino, served boneless, Chermoula sauce, fennel pollen, saffron potato, confit tomato, grilled lemon	GF/DF	steamed boneless fish, dugléré sauce, preserved lemon, capers, parsley, and tomato, julienne of celery root and snow peas	GF

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