

## Fruits de Mer

### WEST COAST OYSTERS\*\*

1/2 doz • \$24

### EAST COAST OYSTERS\*\*

1/2 doz • \$20

### SHRIMP COCKTAIL

1/2 doz • \$19

## LES PLATEAUX

### PETIT\*\*

\$85

### GRAND\*\*

\$155

### PRESTIGE\*\*

\$300

1/2 CHILLED LOBSTER • \$20

ALASKAN KING CRAB • \$30

### LITTLENECK CLAMS\*\*

1/2 doz • \$12

## Salads

### MIXED GREENS • \$11

radishes, herbs, red wine vinaigrette

### WARM SHRIMP • \$21

lemon beurre blanc, avocado

### CAPRESE • \$15

heirloom tomatoes, mozzarella, basil

### NIÇOISE • \$22

confit tuna, red bliss potatoes, haricots verts

### CRAB AND AVOCADO • \$24

dressed crab, bibb lettuce, shallots

## Hors D'Oeuvres

### HAMACHI CRUDO\* • \$19

lemon, sea salt, radishes

### BEEF CARPACCIO\* • \$18

arugula, parmigiano, lemon, olive oil

### TUNA TARTARE\* • \$18

lemon, tabasco, chives

### SALMON TARTARE\* • \$17

lemon, shallots, chives

### STEAK TARTARE DU PARC\* • \$18

hand-chopped steak, capers, quail egg

### GRANDE AIOLI DE PROVENCE • \$24

chilled shrimp, poached salmon, mussels, assorted vegetables

### CHILLED CUCUMBER SOUP • \$12

green apple, radish, marcona almonds

### ONION SOUP GRATINÉE • \$13

### CRISPY CALAMARI • \$14

lemon, tomato sauce

### ESCARGOTS • \$15

hazelnut butter

### SAUTÉED FOIE GRAS • \$24

caramelized apple, calvados beurre blanc

## Cheese

### SELECTION OF REGIONAL FRENCH CHEESES

Select (3) \$18, (5) \$28 or (7) \$39

### PAIN AU CHOCOLAT • \$4.5

### CROISSANT • \$4

### TURKEY SAUSAGE • \$6

## Sides

### NEUSKE'S BACON • \$8

### POMMES FRITES • \$7

### POMMES LYONNAISES • \$5

## Pizza Chic

### MARGHERITA • \$16

tomato, basil, mozzarella

### SAUSAGE • \$17

italian sweet sausage, pomodoro, mozzarella

### SPINACH & ARTICHOKE • \$18

roasted garlic, cheese fonduta, calabrian chili oil

### TRUFFLE\* • \$21

black truffle, egg, fontina

## Petit Déjeuner

### EGGS BENEDICT\* • \$16

hollandaise sauce

### EGGS NORWEGIAN\* • \$18

smoked salmon, hollandaise sauce

### AVOCADO TOAST\* • \$12

soft boiled egg, sourdough bread

### SPINACH OMELETTE\* • \$16

goat cheese

### GRUYÈRE OMELETTE\* • \$15

gruyère, fines herbes

### TWO EGGS ANY STYLE\* • \$14

### YOGURT & BERRIES • \$10

### SMOKED SALMON • \$16

bagel, cream cheese

### BUTTERMILK PANCAKES • \$15

butter, maple syrup

### FRENCH TOAST • \$16

berries, maple syrup, vanilla chantilly

## Les Sandwiches

### GRILLED SNAPPER SANDWICH • \$19

sun-dried tomatoes, olives, broccoli rabe, chili aioli

### BURGER AMÉRICAIN\* • \$18

cheeseburger, pommes frites

### TOMATO & MOZZARELLA BAGUETTE • \$15

basil, olive oil

### TOASTED CHICKEN CLUB • \$17

bacon, avocado

### CROQUE MADAME • \$15

grilled ham, fried egg, sauce mornay

## Entrées

### TORTELLI • \$18

bufala ricotta, spinach, sage butter

### PAPPARDELLE BOLOGNESE • \$24

beef, pork, veal, parmigiano reggiano

### TAGLIOLINI • \$24

black winter truffle butter sauce, parmesan

### GNOCCHI • \$18

san marzano tomatoes, basil

### TROUT AMANDINE • \$29

toasted almonds, haricots verts, beurre noisette

### GRILLED BRANZINO • \$29

mediterranean sea bass, aioli royale

### PRAWNS FLAMBÉ • \$34

jumbo prawns, grilled asparagus

### SEA BREAM • \$34

mediterranean vegetables, tapenade, lemon

### MOULES FRITES • \$20

white wine, shallots, garlic

### CHICKEN PAILLARD • \$18

shaved vegetable salad

### STEAK FRITES\* • \$29

flatiron, maître d'hôtel butter, pommes frites

### GRILLED SALMON\* • \$27

citrus tabbouleh, mint

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. 01/05/19

# { SEASONAL FEATURES }

## CHICKEN LIVER PARFAIT

leak vinaigrette, pine nuts, toasted brioche mustard

\$ 12

## OMELETTE

king crab, ossetra caviar, lobster sauce américaine, fines herbs

\$ 26

## ROASTED QUAIL

foie gras, apple & apricot filling, parsnip puree, swiss chard, sauce vin rouge

\$ 26

## CRÊPE SUZETTE

orange grand marnier syrup, cardamom ice cream

\$ 12