

## 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

### CAPRESE • \$15

heirloom tomatoes, mozzarella, basil

### WARM SHRIMP • \$21

lemon beurre blanc, avocado

### NIÇOISE • \$22

confit tuna, red bliss potatoes, haricots verts

### CRAB & AVOCADO • \$24

dressed crab, bibb lettuce, shallots

### ST. TROPEZ • \$14

seaside salad selection featuring cucumbers and feta, chickpeas and cous cous, lentils in mustard vinaigrette, and carrots with oil and lemon

## Hors D'Oeuvres

### SALMON TARTARE\* • \$17

lemon, shallots, chives

### HAMACHI CRUDO\* • \$19

lemon, sea salt, radishes

### BEEF CARPACCIO\* • \$18

arugula, parmigiano, lemon, olive oil

### TUNA TARTARE\* • \$18

lemon, tabasco, chives

### STEAK TARTARE DU PARC\* • \$18

hand-chopped steak, capers, quail egg

### CHILLED CUCUMBER SOUP • \$12

green apple, radish, marcona almonds

### ONION SOUP GRATINÉE • \$13

### ESCARGOTS • \$15

hazelnut butter

### CRISPY CALAMARI • \$14

lemon, tomato sauce

### GRANDE AIOLI DE PROVENCE • \$24

chilled shrimp, poached salmon, mussels, assorted vegetables

### SAUTÉED FOIE GRAS • \$24

caramelized apple, calvados beurre blanc

## 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

## Pastas

### TORTELLI • \$18

bufala ricotta, spinach, sage butter

### PAPPARDELLE BOLOGNESE • \$24

beef, pork, veal, parmigiano reggiano

### GNOCCHI • \$18

san marzano tomatoes, basil

### TAGLIOLINI • \$24

summer truffle butter sauce, parmesan

## Entrées

### PRAWNS FLAMBÉ • \$34

jumbo prawns, grilled asparagus

### TROUT AMANDINE • \$29

toasted almonds, haricots verts, beurre noisette

### GRILLED BRANZINO • \$29

mediterranean sea bass, aioli royale

### MOULES FRITES • \$20

white wine, shallots, garlic

### DUCK CONFIT À L'ORANGE • \$26

soy glazed bok choy, apple celery root

### SEA BREAM • \$34

mediterranean vegetables, tapenade, lemon

### BOUILLABAISSSE • \$36

monk fish, grouper, snapper, shrimp, mussels and clams poached in fennel tomato broth

### GRILLED SALMON\* • \$27

citrus tabbouleh, mint

### CHICKEN PAILLARD • \$18

shaved vegetable salad, tapenade

### BURGER AMÉRICAIN\* • \$18

cheeseburger, pommes frites

### STEAK FRITES\* • \$29

flatiron, maître d'hôtel butter, pommes frites

### FILET MIGNON AU POIVRE\* • \$39

pommes dauphine

### 12 oz PRIME NY STRIP STEAK\* • \$48

garlic and rosemary olive oil, heirloom tomato salad

## Cheese

### SELECTION OF REGIONAL FRENCH CHEESES

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

### POMMES FRITES • \$7

### POMMES PURÉE • \$7

### SAUTÉED SPINACH • \$8

## Sides

### MOROCCAN CARROTS • \$7

### BROCCOLI • \$7

\* 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. 05/29/19

{ SEASONAL FEATURES }

**SEA SCALLOPS \$18**

spring leeks, tomato,  
lemon butter sauce

**ASPARAGUS, SAUCE GRIBICHE \$14**

green & white asparagus,  
bib lettuce hearts,  
roquefort cheese, soft egg

**FOIE GRAS TORCHON \$24**

strawberry, toasted brioche

**LAMB, SPRING VEGETABLES \$46**

grilled chop, braised neck,  
green pea puree