

Fruits de Mer

WEST COAST OYSTERS**

½ doz • \$24

EAST COAST OYSTERS**

½ doz • \$20

SHRIMP COCKTAIL

½ doz • \$19

LES PLATEAUX

PETIT**

\$85

GRAND**

\$155

PRESTIGE**

\$300

STONE CRAB • \$29

½ CHILLED LOBSTER • \$20

ALASKAN KING CRAB • \$24

LITTLENECK CLAMS**

½ 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 • \$20

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

black winter 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

BOUILLABAISSE • \$36

sea bass, snapper, shrimp, mussels and clams poached in fennel tomato broth

GRILLED SALMON* • \$27

citrus tabbouleh, mint

CHICKEN PAILLARD • \$18

shaved vegetable salad

BURGER AMÉRICAIN* • \$18

cheeseburger, pommes frites

STEAK FRITES* • \$29

flatiron, maître d'hôtel butter, pommes frites

FILET MIGNON AU POIVRE* • \$35

pommes dauphine, roasted shallots

VEAL PICCATA • \$32

lemon, capers

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

CARROTS • \$7

BROCCOLI • \$7

CHICK PEAS • \$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. 10/16/18

{ 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