

Fruits de Mer

WEST COAST OYSTERS*
1/2 doz • \$24

EAST COAST OYSTERS*
1/2 doz • \$22

SHRIMP COCKTAIL
1/2 doz • \$24

LES PLATEAUX

PETIT*
lobster, shrimp, oysters, clams
\$89

PRESTIGE*
oysters, clams, mussels, lobster,
shrimp, king crab, dressed crab
salad, crown russian ossetra caviar
\$300

1/2 **CHILLED LOBSTER** • \$24

LITTLENECK CLAMS*
1/2 doz • \$15

ALASKAN KING CRAB • \$40

CROWN RUSSIAN OSSETRA CAVIAR
blinis, crème fraîche, classic garnish • \$78

Salads

MIXED GREENS • \$12
radishes, herbs, red wine vinaigrette

WARM SHRIMP • \$24
lemon beurre blanc, avocado

ST. TROPEZ • \$17
seaside salad selection featuring cucumbers
and feta, chickpeas and cous cous, lentils in
mustard vinaigrette, and carrots with oil
and lemon

NIÇOISE • \$24
confit tuna, red bliss potatoes, haricots verts

CRAB & AVOCADO • \$24
dressed crab, bibb lettuce, shallots

Hors D'Oeuvres

ONION SOUP GRATINÉE • \$15

CHILLED CUCUMBER SOUP • \$15
green apple, radish, marcona almonds

STEAK TARTARE DU PARC* • \$18
hand-chopped steak, capers, quail egg

CRISPY CALAMARI • \$15
lemon, tomato sauce

ESCARGOTS • \$16
hazelnut butter

TUNA TARTARE* • \$18
lemon, tabasco, chives

SALMON TARTARE* • \$18
lemon, shallots, chives

HAMACHI CRUDO* • \$19
lemon, sea salt, radishes

SEA SCALLOPS • \$21
spring leeks, tomato, lemon butter sauce

BEEF CARPACCIO* • \$19
arugula, parmigiano, lemon, olive oil

GRANDE AIOLI DE PROVENCE • \$24
chilled shrimp, poached salmon, mussels, assorted vegetables

SAUTÉED FOIE GRAS • \$24
caramelized apple, calvados beurre blanc

Les Sandwiches

BURGER AMÉRICAIN*
cheeseburger, pommes frites
\$19

GRILLED SNAPPER SANDWICH
sun-dried tomatoes, olives,
broccoli rabe, chili aioli
\$19

TOASTED TURKEY CLUB
bacon, avocado
\$17

Pizza & Pasta

MARGHERITA
tomato, basil, mozzarella
\$16

SAUSAGE
italian sweet sausage, pomodoro,
mozzarella
\$18

TRUFFLE*
black truffle, egg, fontina
\$22

TAGLIOLINI
summer truffle butter sauce, parmesan
\$25

PAPPARDELLE BOLOGNESE
beef, pork, veal, parmigiano reggiano
\$25

Entrées

CHICKEN PAILLARD
shaved vegetable salad, tapenade
\$19

STEAK FRITES*
hanger, maître d'hôtel butter,
pommes frites
\$34

FILET MIGNON AU POIVRE*
pommes dauphine
\$42

GRILLED SALMON*
citrus tabbouleh, mint
\$28

TROUT AMANDINE
toasted almonds, haricots verts,
beurre noisette
\$29

MOULES FRITES
white wine, shallots, garlic
\$22

GRILLED BRANZINO
mediterranean sea bass, aioli royale
\$30

LOBSTER FRITES
garlic-herb butter
\$68

Sides

POMMES FRITES
\$8

SAUTÉED SPINACH
\$9

POMMES PURÉE
\$9

* 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. 08/02/21

Executive Chef JULIAN BAKER

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LeZoo

Miami Spice Lunch \$28

Hors D'Oeuvres

- choice of -

SALMON TARTARE
chives, shallot, crudité

**CHILLED
CUCUMBER SOUP**
green apple, marcona almonds, radish

FOIE GRAS PARFAIT
toasted brioche

Entrées

- choice of -

OMELETTE BOURSIN
petite salade verte

MOULES FRITES
white wine, herbes de provence,
lemon & garlic

RATATOUILLE
french feta, olive oil, herbs

Dessert

- choice of -

CRÈME BRÛLÉE
tahitian vanilla

**ICE CREAM
OR
SORBET**

Fruits de Mer

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½ doz • \$24

EAST COAST OYSTERS*

½ doz • \$22

SHRIMP COCKTAIL

½ doz • \$24

LES PLATEAUX

PETIT*

lobster, shrimp, oysters, clams

\$89

PRESTIGE*

oysters, clams, mussels, lobster, shrimp, king crab, dressed crab salad, crown russian ossetra caviar

\$300

½ CHILLED LOBSTER • \$24

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½ doz • \$15

ALASKAN KING CRAB • \$40

CROWN RUSSIAN OSSETRA CAVIAR

blinis, crème fraiche, classic garnish • \$78

Salads

MIXED GREENS • \$12

radishes, herbs, red wine vinaigrette

WARM SHRIMP • \$24

lemon beurre blanc, avocado

ST. TROPEZ • \$17

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

NIÇOISE • \$24

confit tuna, red bliss potatoes, haricots verts

CRAB & AVOCADO • \$24

dressed crab, bibb lettuce, shallots

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arugula, parmigiano, lemon, olive oil

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SAUTÉED FOIE GRAS • \$24

caramelized apple, calvados beurre blanc

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PAPPARDELLE BOLOGNESE

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Entrées

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cheeseburger, pommes frites

\$19

CHICKEN PAILLARD

shaved vegetable salad, tapenade

\$19

STEAK FRITES*

hanger, maître d'hôtel butter, pommes frites

\$34

FILET MIGNON AU POIVRE*

pommes dauphine

\$42

PRAWNS FLAMBÉ

jumbo prawns, grilled asparagus

\$36

GRILLED BRANZINO

mediterranean sea bass, aioli royale

\$30

GRILLED SALMON*

citrus tabbouleh, mint

\$28

TROUT AMANDINE

toasted almonds, haricots verts, beurre noisette

\$29

MOULES FRITES

white wine, shallots, garlic

\$22

GLATT KOSHER 18 OZ. RIBEYE*

kosher certified, sautéed spinach, frites

\$74

LOBSTER FRITES

garlic-herb butter

\$68

Sides

POMMES FRITES

\$8

SAUTÉED SPINACH

\$9

POMMES PURÉE

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Miami Spice Dinner \$42

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- choice of -

SALMON TARTARE
chives, shallot, crudité

**CHILLED
CUCUMBER SOUP**
green apple, marcona almonds, radish

FOIE GRAS PARFAIT
toasted brioche

Entrées

- choice of -

MOULES FRITES
white wine, herbes de provence,
lemon & garlic

DUCK CONFIT
orange glaze, caramelized endive

RATATOUILLE
french feta, olive oil, herbs

Dessert

- choice of -

CRÈME BRÛLÉE
tahitian vanilla

**ICE CREAM
OR
SORBET**

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