

FRUITS DE MER

Oysters

Bluepoint - 2.50

Little neck clams - 2.00

Shrimp Cocktail - 17

Petit Plateau - 36

Small assortment of Cold and Raw Seafood

Grand Plateau - 78

Large assortment of Cold and Raw Seafood

MEATS AND CHEESE

Meats

Saucisson Sec
Prosciutto di Parma
Duck Rillettes
Duck Prosciutto
Dry Cured Chorizo
Foie Gras

Cheeses

Roquefort
Truffle pecorino
Gouda
Camembert
Manchego

choice of 3 - 18

choice of 5 - 25

Aperitif Board - 32

2019

Happy New Year

APPETIZERS

French Onion Soup 12

Arugula Salad 13

Caramelized Pears, Blue Cheese, Port Wine Vinaigrette

Chopped Salad 12

Tomatoes, Cucumbers, Onions, Bell Peppers,
Avocado, Romaine, Lemon Dressing

Cold Seafood Salad 21

Shrimp, Scallops, Calamari, Mixed Greens, Pico de Gallo, Tossed in
Lemon and Olive Oil

Tuna Tartare 17

Prosciutto Flatbread 14

Caramelized Onions, Gruyere Cheese

Fried Calamari 13

With Caper Berry Aioli & Marinara Sauce

Octopus Carpaccio 18

Mixed Greens, Lemon Emulsion

Duck Taco 14

Escargots 13

ENTREES

Halibut 34

Sautéed of Sweet Corn, Peppers, & Leeks, Lobster Veloute

Moules Frites Marinières 23

PEI Mussels in a White Wine, Garlic and Parsley Sauce

Sesame Crusted Tuna 34

Wasabi Mash Potatoes, Vegetable & Fruit Relish, Soy Ginger Glaze

Grilled Salmon 29

Roasted Tomato and Artichoke Ragout, Saffron Citrus Sauce

Scallop Risotto 29

Butternut squash, Peas, Truffle Cream Sauce

Grilled Filet Mignon 39

Roasted Potatoes, Asparagus, Au Poivre Sauce

Grilled Veal Chop 42

With Potato croquettes, Asparagus, Garlic Mushroom
Sauce

Pistachio Crusted Rack of Lamb 37

Potato & Roquefort Cake, Spinach, Rosemary au Jus

Duck à l'Orange 33

Roasted Half a Duck, Basmati Rice, Julienne Vegetables,
Orange & Grand Marnier Sauce

Poulet au Jambon 25

Stuffed Chicken Breast with Asparagus, Swiss Cheese
& Prosciutto, Mashed Potatoes, Creamy Mushroom Sauce