

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
Creamy Goat
Manchego

choice of 3 - 18

choice of 5 - 25

Aperitif Board - 32

Happy
Valentines
Day

APPETIZERS

Lobster Bisque 13

Arugula Salad 12

With White Beans, Tomato, Cucumber Shaved
Parmesan, Lemon Truffle Vinaigrette

Bistro Salad 13

Mixed Greens, Roquefort Cheese, Candied Walnut, Red
Beets and String Beans in a Raspberry Vinaigrette

Cold Seafood Salad 21

Shrimp, Scallops, Calamari, Fennel, Cucumbers, Mixed
Greens, Pico de Gallo Vinaigrette

Steak Tartare 16

Fried Calamari 13

With Tomato Basil & Aioli Dipping Sauce

Pistachio Crusted Scallops 18

Apple Parsnip Puree, Spinach, Beet Horseradish Emulsion

Filet Mignon Flat Bread 16

Escargots 13

ENTREES

Kalibut 34

Zucchini Pancake, Spinach, Saffron Citrus Beurre Blanc

Moules Frites Marinieres 23

PEI Mussels in a White Wine, Garlic and Parsley Sauce

Sole Meuniere 27

Sauteed in a Lemon Caper Sauce w/Mashed Potatoes & Julienne
Vegetables

Grilled Salmon Filet 28

With a Vegetable Tower, Roasted Pepper Coulis

Lobster Risotto 29

Tomato Concasse, Asparagus, Tarragon Cognac Sauce

Filet Mignon Au Poivre 39

Roasted Potatoes, Haricots Verts, Green Peppercorn Sauce

Grilled Veal Chop 42

With Pea & Carrots, Mashed Potatoes, Mushroom
Red Wine Sauce

Pistachio Crusted Rack of Lamb 37

Potato & Roquefort Cake, Spinach, Rosemary au Jus

Duck Breast 32

Seared Sliced Duck Breast, Shitake Mushroom & Duck
Confit Fried Rice, Chipotle Teriyake Glaze

Pulet Roti 25

Roasted Chicken Served With Roasted Potatoes and
Seasonal Vegetables, Lemon Garlic Pan Sauce