

FRUITS DE MER

Oysters

Bluepoint - 2.50

Little neck clams - 2.00

Shrimp Cocktail - 17

Petit Plateau - 38

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
Midnight Moon Goat
Triple Cream Goat
Manchego

choice of 3 - 12

choice of 5 - 18

choice of 8 - 25

Happy
Valentines
Day

APPETIZERS

French Onion Soup

10

Arugula Salad

13

With Marinated Artichoke, Shaved Parmesan,
Lemon Truffle Vinaigrette

13

Bistro Salad

Mixed Greens, Beets, Goat Cheese, Candied Walnuts,
Raspberry Vinaigrette

22

Cold Seafood Salad

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

17

Tuna Tartare

13

Brie Fondue

13

Fried Calamari

14

With Caper Berry Aioli & Marinara Sauce

Filet Mignon Tacos

14

Diced Filet Mignon & Vegetable Slaw

Grilled Lamb Chops

17

Quinoa Tabouli, Dill Yogurt

Escargots

13

Crab Meat & Avocado Tower

16

ENTREES

Bronzino

29

Manila Clams, leeks, boiled potato, garlic white wine broth

Moules Frites Marinières or Provençales

25

PEI Mussels in a White Wine, Garlic or Tomato Basil Garlic

Sesame Crusted Tuna

35

Shiitake Mushroom, Asparagus, Soy Ginger Glaze

Grilled Salmon

28

Quinoa Tabouli, Vegetable Ratatouille, Lemon Dijon Emulsion

Lobster Risotto

31

Tomato Concasse, Asparagus, Tarragon Cognac Sauce

Grilled Filet Mignon

39

Roasted Potatoes, Asparagus, Au Poivre Sauce

Steak Frites

36

Grilled Center cut Sirloin, Topped with Herb butter, and
served with French Fries

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

Pecan Crusted Chicken Breast

25

Butternut Squash Puree, Creamy Leeks,
Porcini Mushroom Sauce