

## 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 • \$30

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 • \$22

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\* • \$39

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. 12/12/18

# { 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