CHILLED RAW & MARINATED SEAFOOD

East Coast Oysters	4 per piece
Poached, Gulf Jumbo Shrimps	6 per piece
Crab Salad	19
Mediterranean Seafood Salad	18
Bay Scallop Ceviche	19

CHARCUTERIE PLATE

served with House Made pickled Vegetables, dried Fruits, Purple Mustard

Jambon De Bayonne	French cured Ham	21 🖸
Rosette De Lyon	Traditional Coarse Dry Salami from the Rhone Region	18
Saucisson a L'ail	Traditional Parisian Garlic Sausage	18
Petit Jesu	Salami with Red Wine, Herbs	19
	Mixed Selection 20 per person ■	

TARTARES

Beef	Capers, Onions, Cornichons, Dijon Mustard, Paprika, Cognac, Hot Sauce	18
Tuna	Sesame Oil, Ginger, Capers, Red Onions, Bell Peppers, Lemon Juice	18
Salmon	Smoked & Fresh Salmon, Crème Fraiche, Red Onions, Lime, Dill & Chives	16

Tasting of the Three 19 per person

APPETIZERS

Baked Camembert, in a Wooden Box, Thyme & Olive Oil, grilled Baguette 16 **V**Farmhouse Country Style Pate, Cornichons, granulated Mustard 14

Foie Gras "Torchon" Rhubarb Chutney grilled Baguette 22
Oven roasted grilled Octopus, Cannellini Beans Salad, Garlic Oil 18

Escargots "A la Mode de Bourgogne" Garlic, Herbs and Cognac Butter 17

Crispy Duck Confit, slow cooked Duck Legs, Balsamic Vinegar Reduction 18

PEI Mussels, shaved Fennel, Garlic, White Wine, Pernod, grilled Baguette 16

Daily selection of 3 Pastas served at the table for 2 or more guests 18 per person

SOUPS

Traditional Fish Chowder, Black Rum, Sherry Pepper 11 Lobster & Champagne Bisque 12

SALADS

Mixed Field Greens, Sherry Vinaigrette 13 V

Frisée Lettuce, Bacon, Croutons, Mushrooms, poached Egg, warm Dijon Mustard Dressing 15
Roasted Beet, Cherry Tomatoes, fried Goat Cheese, Aromatic Oil 17 **V**Bib Lettuce, caramelized Walnut, Orange Segment, shredded Red Radishes, Yogurt Dressing 16 **V**

PASTA

Short Rib & Mushroom Lasagna, Red Wine Sauce 30
Cavatelle, Roasted Vegetables, Shaved Parmesan 28 **V**Seafood Risotto, Shrimps, Scallops, Lobster, Mussels, Lobster Broth 38

STEAK-FRITES & MORE...

Aged Hanger Steak 34

10oz "Angus" Rib Eye Steak 36

8oz Filet Mignon 40

Australian Lamb Chops 37

Orange Glaze Hudson Valley Duck Breast 32

Balsamic Glazed Dutch Veal Chop 52

Choice of Sauce

Shallot Sauce, Three Peppercorn Sauce, Chimichurri, Béarnaise

MAIN COURSES

Crispy Salmon, Potato & Crab Salad, baked Tomatoes 28

Porcini Mushrooms crusted Sea Bass, Leek and Potato Fondue 38

Bouillabaisse Revisited, Shrimps, Scallops, Snapper, Mussels, Tomato-Saffron & Vegetable Broth 35

Divers Scallops "Au Pernod", Yellow Risi-Bisi 33

Cornish Hen "Under a Brick", Natural Jus, roasted Vegetables 30

Veal Scallopine "Tavern", Eggplant, Mozzarella, buttered Potato Gnocchi 30

SIDES

Fried Zucchini 6

Roasted Garlic Mash Potatoes 6

Creamy Spinach 7

Wild Mushroom Medley 8

Haricots Verts Almandines 7

Sweet Potato Fries 7

Grilled Jumbo Asparagus 9

Mac and...Four Cheeses 8



Please Note

17% service charge will be added to your total bill Split items will incur a \$6.00 surcharge

V = Vegetarian dishes

■ = Dish subject to an additional surcharge for our MAP diners and Dine Around customers

Executive Chef: Serge Bottelli General Manager: Ennio Lucarini