

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 13

Roasted Beets, Arugula, Goat Cheese & Walnuts tossed in a Raspberry Vinaigrette

Chopped Salad 12

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

Cold Seafood Salad 21

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

Tuna Tartare 17

Prosciutto Flatbread 13

Topped With Crispy Prosciutto, Caramelized Onions, Gruyere Cheese

Fried Calamari 14

With Caper Berry Aioli & Marinara Sauce

Pignoli nuts Scallops 18

Pan-seared a Top a Califlower Smash with Spinach & a Basil Pesto Sauce

Steak Tartare 15

Escargots 13

ENTREES

Kalibut 34

Sauteed 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

With vegetable relish, Wasabi mashed potatoes, Ginger soy sauce

Hazelnut Crusted Salmon 28

Apple Parsnip Puree, Spinach, Creamy Horseradish

Lobster Risotto 29

Tomato Concasse, Asparagus, Tarragon Cognac Sauce

Filet Mignon Au Poivre 39

Roasted Potatoes, Haricots Verts, Green Peppercorn Sauce

Pork Osso Buco 27

Slow roasted pork a top wild mushroom risotto topped with a sweet marsala au jus

Pistachio Crusted Rack of Lamb 38

Potato & Roquefort Cake, Spinach, Rosemary au Jus

Seared Duck Breast 32

Sticky rice, asparagus and soy orange sauce

Pulet Roti 25

Half Roasted Chicken, Served with Sauteed Seasonal Vegetables & Mashed Potatoes