

FRUITS DE MER

Oysters

Bluepoint - 2.50
 Little neck clams - 2.00
 Shrimp Cocktail - 17

Petit Plateau - 49
 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

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| <i>French Onion Soup</i> | 13 |
| <i>Arugula Salad</i> | 12 |
| Shaved Pecotino, Roasted Peppers, Balsamic Vinaigrette | |
| <i>Bistro Salad</i> | 14 |
| Mixed Greens, Endive, Beats, Goat Cheese, Walnut, Raspberry Vinaigrette | |
| <i>Cold Seafood Salad</i> | 22 |
| Shrimp, Crab Meat, Calamari, Mixed Greens, Fennel, Celery Lemon Vinaigrette | |
| <i>Tuna Tartare</i> | 18 |
| <i>Filet Mignon Flatbread</i> | 16 |
| Caramelized Onions, Gruyere Cheese | |
| <i>Fried Calamari</i> | 14 |
| With Caper Berry Aioli & Marinara Sauce | |
| <i>Pan seared Scallops</i> | 21 |
| Sauteed Spinach, Butternut Squash Puree, Porcini Mushroom Sauce | |
| <i>Steak Tartare</i> | 16 |
| <i>Escargots</i> | 14 |

ENTREES

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| <i>Pistachio Crusted Halibut</i> | 34 |
| Butternut Squash, mushrooms and leeks ragout, porcini mushroom sauce | |
| <i>Moules Frites Marinières</i> | 25 |
| PEI Mussels in a White Wine, Garlic and Parsley Sauce | |
| <i>Sesame Crusted Tuna</i> | 35 |
| Seaweed Salad, Ginger Soy Sauce, Wasabi Aioli | |
| <i>Grilled Salmon</i> | 29 |
| Roasted Tomato and Artichoke Ragout, Saffran Citrus Sauce | |
| <i>Shrimp Risotto</i> | 28 |
| Tomato Concasse, Asparagus, Tarragon Cognac Sauce | |
| <i>Filet Mignon Au Poirre</i> | 39 |
| Roasted Potatoes, Haricots Verts, Green Peppercorn Sauce | |
| <i>Grilled Veal Chop</i> | 42 |
| With Carrots & Green Peas, Mashed Potatoes, Mushroom Red Wine Sauce | |
| <i>Pistachio Crusted Rack of Lamb</i> | 37 |
| Potato & Roquefort Cake, Spinach, Rosemary au Jus | |
| <i>Duck à l'Orange</i> | 33 |
| Roasted Half a Duck, Basmati Rice, Julienne Vegetables, Orange & Grand Marnier Sauce | |
| <i>Pecan Crusted Chicken Breast</i> | 27 |
| Butternut Squash Puree, Creamy Leeks, Porcini Mushroom Sauce | |