

lunch

APPETIZERS

- mix green salad / 12
radishes - red onions - cherry tomatoes - mustard dressing
- goat cheese salad / 16
frisee - diced bacon - herbs vinaigrette
- steak tartare / 15/23
cornichons - watercress & quail egg
- chicken & duck liver paté / 13
toasted bread - cornichons
- onion soup gratinée / 11
3 onions broth baked with comte cheese
- lobster bisque / 12
lobster roll
- artichoke vinaigrette / 12
poached - black olive tapenade - served cold
- carrot salad / 10
garlic - parsley - chives - mustard vinaigrette
- wild mushroom risotto / 15
garlic - sage brown butter

bigeye tuna tartar / 16
yuzu - soy & olive oil vinaigrette

RAW BAR

- plateaux de fruits de mer
for 1/28 - for 3/76 - for 5/120
jonah crab - oysters - clams - shrimp - mussels
mignonette - cocktail sauce - dijonnaise
- littleneck clams (6) / 12
- lobster cocktail / mp
- jumbo shrimp cocktail / 16
- east coast oysters (6) / 18
blue point - beausoleil
- west coast oysters (6) / 20
hama hama - kumamoto
- SELECTION OF ARTISANAL CHEESES / 23**
honey walnuts - marinated figs - quince paste
toasted bread

PLATS DU JOUR

- monday
beef shortrib bourguignogne / 34
mash potatoes
- tuesday
bavette a l'échalote / 28
skirt steak - shallots & gratin dauphinois
- wednesday
daurade provençale / 34
lemon - tomato - zucchini in olive oil - oregano
- thursday
breaded veal escalope / 38
thinly pounded - soy brown butter
- friday
rosemary lemon seabass / 32
beans - cockles - black olives - artichoke

ENTREES

SALADS

- maine lobster salad - cobb style / 31
champagne beurre blanc
- salad ruhlmann / 17
mix greens - vegetables - oregano dressing
add chicken \$7 - add albacore tuna \$8 - add shrimp \$9
- american kobe skirt steak salad / 29
citrus - mustard marinated. cilantro - cucumber - avocado
mixed greens - herbs

SANDWICHES

sandwiches are served with hand cut fries

- lobster roll / 28
lime curry - kaffir
- chicken sandwich / 23
pesto & mozzarella
- croque monsieur / 19
french ham - bechamel - melted gruyere
- croque madame / 21
soft fried egg
- american kobe hamburger / 23
8oz. gruyère - mozzarella - blue cheese add \$1

FISH & SHELLFISH

- seared skate wing / 27
lemon - capers - soy brown butter
- mussels marinieres / 24
steamed wine & herbs - french fries
- saumon a l'oseille / 28
pan seared scottish salmon - fresh sorrel - creme fraiche
- grilled branzino / 34
fennel puree - tomato provençal - olive oil

dover sole meuniere 48
spinach - pommes fondantes - soy-citrus brown butter

STEAKS & POULTRY

- steak frites / 28
hanger steak - bearnaise
- ny sirloin 14oz / 38
beurre maitre D'
- roasted chicken / 27
tomato provençal - shoestring
- grilled chicken paillard / 26
parmesan - arugula - lemon vinaigrette

braised lapin a la moutarde / 27
pearl onions - mushrooms - tagliatelle

STARCH / 8

- pommes vapeur
- jalapenos mashed potatoes
- hand cut fries
- crispy scalloped potatoes
- baked potato

VEGETABLES / 9

- creamed spinach
- honey caramelized brussels sprouts
- haricots verts
- tomato Provençal
- roasted hen of the wood mushrooms with garlic 13

EXECUTIVE CHEF: LAURENT TOURONDEL
CHEF DE CUISINE: JAIME LOJA