

## BILL OF FARE

### FRUITS DE MER

◆ OYSTERS ON THE HALF SHELL ◆

*by the half dozen*

WEST COAST -24 (GF)

EAST COAST -21 (GF)

◆ KING CRAB ◆

1/2 pound -55     1 pound -100

◆ SHRIMP COCKTAIL -25 ◆

### PLATEAUX

*Assortment of fresh seafood & shellfish*

PETIT -125 (GF)

GRAND -225 (GF)

### HORS D'OEUVRES

PAIN MAISON -5

Baguette, Salted Butter

BLUE CRAB BEIGNETS -24

Spicy Remoulade

ESCARGOTS EN CROÛTE -16

Garlic Herb Butter, Puff Pastry

SHRIMP NOLA -23

Creole Spice, Garlic, Biscuits

SALMON CARPACCIO -24 (GF)

Cured Salmon, Beets, Mustard Crème Fraîche,

Pickled Shallots

STEAK TARTARE -19

Garlic Aioli,

Capers, Fines Herbes

CHARCUTERIE -23

Assortment Of Artisanal Meats And Cheeses,

Accoutrements

Torchon De Foie Gras Supplement -20

## MAINS

OMELETTE GRUYÈRE -22 (GF) (V)

Farm Eggs, Mixed Greens

BOURSIN RIGATONI -27 (V)

Cremini Mushrooms, Blistered Tomatoes, Spinach,

Toasted Panko, Fines Herbes

MOULES FRITES -26 (GF)

PEI Mussels, White Wine, Garlic, Pommes Frites

SNAPPER AMANDINE -40 (GF)

Brown Butter, Almond Chili Crunch, Haricots Verts

SCALLOP RISOTTO -44 (GF)

Parsley-Vadouvan Pistou, Gruyère Brown Butter Crumble

BOUILLABAISSE -48

Lobster Saffron Broth, Baguette, Rouille

LOBSTER POT PIE -45

Puff Pastry, Mushrooms, Corn, Fingerlings, Sherry Cream

LE BURGER -24

Smash Patties, American Cheese, Red Onion,

Thousand Island, Pommes Frites

COQ AU VIN -36

Green Circle Farms Chicken, Shallot,

Roasted Mushrooms, Carrots, Pomme Purée

DUCK CONFIT -38

Savory Crêpes, Cherry-Hoisin, Crispy Vegetables

HERITAGE PORK SCHNITZEL -28

Buttermilk Spaetzle, Mustard Jus

STEAK FRITES (GF)

Maitre D'hôtel Butter

Hanger -38

Filet -51

NY Strip -58

Bone-In Ribeye -85

Cauliflower Steak -21 (VG)

SAUCE OPTIONS -4 (GF) (V)

Béarnaise / Au Poivre / Sauce Verte

Maine Lobster Tail Add On -45 (GF)

### CAVIAR SERVICE

*Sustainably harvested by Regiis Ova  
Served with brioche, blinis, crème fraîche,  
egg, shallot, chive*

KALUGA HYBRID -120 / 1OZ.

OSSETRA -150 / 1OZ.

Suggested Champagne Pairing  
1/2 bottle of Krug Grand "Cuvee" -200

### SALADS & SOUPS

*Add: Steak -18, Salmon -12, Chicken -9,*

VERTE -13 (GF) (V)

Mixed Greens, White Balsamic Vinaigrette,  
Radish, Fines Herbes

CAESAR -16

Parmesan, Brioche Crouton

FRISÉE -16

Frisée, Bacon Vinaigrette, Poached Egg

SHRIMP BEURRE BLANC -25 (GF)

Mixed Greens, Avocado, Truffle,

White Balsamic Vinaigrette

ONION SOUP GRATINÉE -14

Fontina, Gruyère, Parmesan, Crouton

MAINE LOBSTER BISQUE -19

Lobster Claw, Wild Mushrooms

### Accompagniments

HARICOTS VERTS -9 (GF) (V)

ROASTED WILD MUSHROOMS -11 (VG)

ASPARAGUS + HOLLANDAISE -10 (V)

CAULIFLOWER GRATINÉE -12 (V)

POMME PURÉE -11 (GF) (V)

POMMES FRITES -9 (VG)

## SWEET ENDINGS

CRÈME BRÛLÉE -12 (GF) (V)

Caramelized Sugar, Berries

WARM BUTTER CAKE -13 (V)

Blueberries, Candied Lemon Zest

PROFITÉROLES -14 (V)

Chocolate, Vanilla, Crème

BREAD PUDDING -14 (V)

Bananas, Rum, Vanilla Ice Cream