



LE ROCK

AMUSES

BAGUETTE	Radish, Butter, Cerveille, Liver Mousse	21
BARBAJUANS	Swiss Chard, Ricotta, Leek Fritters	10
CAROTTES RÂPÉES	Ginger, Quinoa	12
CALAMARS FRITS	Chili Aioli	19
FALAFEL	Cucumber Yogurt	14
SARDINES ESCABÈCHE		16

FRUITS DE MER

1/2 dz Oysters	28	Marinated Mussels	16
Chilled Shrimp	27	Scallop Cru	22
Snow Crab	25	Lobster Cocktail	29
Razor Clam Persillade	17		

PLATEAU LE ROCK
165

APPETIZERS

PEA LEAF SALAD	Pecorino, Lemon	24
NIÇOISE SALAD	Tomato, Anchovy, Cucumber, Tuna	27
LEEEKS VINAIGRETTE		23
ONION SOUP GRATINÉE		24
SMOKED SALMON	Cerveille, Brioche	24
AGNOLOTTI	Corn, Scallion, Chanterelles	27
ESCARGOTS	Garlic Butter, Pancetta, Croutons	26
PÂTÉ MAISON		26
DUCK BOLOGNESE	Pasta Shells, Whipped Crème Fraîche	28

PLATS DU JOUR

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MOULES FRITES	COQ AU VIN	LEG OF LAMB	SOLE ALMONDINE	BOUILLABaisse
32	36	44	48	46

ENTRÉES

EGGS BENEDICT	Ham, Spinach, Hollandaise	24
OMELETTE	Caviar, Crème Fraîche	28
RATATOUILLE	Eggplant, Squash, Tomato	29
ROAST CHICKEN SALAD	Little Gems, Crème Fraîche	34
FLUKE MEUNIÈRE	Spinach, Fingerlings, Caper Brown Butter	40
DUCK CONFIT	Lentils, Port Cherries	32
STEAK TARTARE	Capers, Cornichon	36
CHEESEBURGER	Aged Beef, Marrow, Farmstead Gouda, Frites	34
STEAK FRITES	Flatiron, Béarnaise Sauce	46

SIDES

12

POMME PURÉE	FRITES	SPINACH	CARROTS	PETITE SALAD
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DESSERTS

CHERRY CLAFOUTIS	18	TOUR DES DESSERTS	54	CHOCOLATE MOUSSE	16
Amaretto Ice Cream, Candied Almonds		An assortment of sweets, confections and petits fours pour la table		White Chocolate Crème Fraîche	
PROFITEROLE	16	BABA AUX CHARTREUSES	18	LES COUPES GLACÉES	14
Buckwheat Honey Fudge				Ice Creams and Sorbets	

If you have a food allergy, please notify us.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.