



RAW BAR

OYSTERS 23 / 30

1/2 DOZEN EAST COAST — 1/2 DOZEN WEST COAST
SERRANO & CHARTREUSE MIGNONETTE

SHRIMP COCKTAIL 24

GIN COCKTAIL SAUCE

HALF / FULL LOBSTER M/P

MUSTARD CREAM

BASS CRUDO 23

WINTER CITRUS, HORSERADISH CRÈME, PARMESEAN CRISP,
FENNEL & SHALLOT VINAIGRETTE

PLATEAUX OF THE SEA

PETITE 90

4 EAST COAST OYSTERS, 4 WEST COAST OYSTERS,
4 SHRIMP, HALF LOBSTER

GRANDE 140

6 EAST COAST OYSTERS, 6 WEST COAST OYSTERS,
6 SHRIMP, 1 WHOLE LOBSTER, 1 CRUDO

SMALL PLATES

BURRATA 24

HEIRLOOM TOMATOES, SPRING MELON, "SAVORY
GRANOLA", ARBEQUINA OLIVE OIL

ROASTED BEETS 18

ROASTED RED PEPPER TAPENADE, HERBAL "CRISPS",
CURRY LENTIL VINAIGRETTE

FOIE GRAS 18

APPLE-SHALLOT JAM, BRIOCHE

LOBSTER ROLL M/P

CRÈME FRAÎCHE, TARRAGON, PICKLED RED GRAPE

ESCARGOT 22

SUNCHOKE FONDUE, MELTED LEEKS,
PARSLEY-GARLIC SAUCE

SEARED SEA SCALLOPS 32

FENNEL POLLEN, MEYER LEMON RISOTTO,
SWEET PEA EMULSION

CAVIAR SERVICE

HAUTE ENTRÉE BELUGA HYBRID 14g / 28g POMMES GAUFRETTES, CITRON CRÈME FRAÎCHE, CHIVE 55 / 110

HAUTE D'OR BELGIAN OSETRA 14g / 28g POMMES GAUFRETTES, CITRON CRÈME FRAÎCHE, CHIVE 65 / 120

MAINS

SALMON 32

CHAMOMILE GLAZE SPRING VEGETABLES, MEDITERRANEAN VINAIGRETTE

HALIBUT 38

GREEN ASPARAGUS, WILD MUSHROOMS, "BOUILLABAISSE JUS"

SALADE ROYALE 45

POACHED MAINE LOBSTER, CHILLED FOIE GRAS, HARICOT VERTS, MANGO, BLACK TRUFFLE VINAIGRETTE

LAMB 42

VADOUVAN, MINTED WHITE BEANS, SPRING GREENS, HERBES DE PROVENCE

BURGER 27

RACLETTE, SAFFRON AIOLI, FRITES, PETITE SALADE

STEAK FRITES 54

"AU POUIVE", FRITES, PETITE SALADE



EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES. ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR SPECIFIC NEEDS.

*All menu prices include a 3% surcharge to help offset the processing costs. This does not apply if you pay with a different form of payment (e.g. debit card, cash, or gift card) This amount does not exceed what we pay in fees.

