

... S H O W & D I N E M E N U ...



Available from Monday to Friday
5:30pm-6:30pm Only

Appetizer...(Choice Of)

BURRATA | TOMATE V

Artisanal Burrata, Seasonal Tomato from France, Aged Balsamic Vinegar

CRUSTACÉS | NIÇOISE

Seafood Salad, Crudités, Basil Pesto, Black Olive
Anchovy Garlic Dressing

THON | PASTÈQUE

Mediterranean Tuna Ceviche, Watermelon & Feta Cheese

BOEUF | TARTARE

USDA Prime Sirloin Steak Tartare, Green Salad

L'OREILLER | PISTACHE

Pâté en Croûte, Pork, Foie Gras, Armagnac, Dried Fruits & Nuts

HOMARD | BISQUE +20

Maine Lobster Soup, Armagnac, Potato & Leek
Crème Fraîche, Chive Oil



Main Course...(Choice Of)

SHRIMP | ARRABBIATA

Artisanal Fusilli Pasta, Spicy Tomatoes
Taggiasca Olives, Parsley, Shrimp

DORADE | TIAN PROVENÇAL

Pan-Seared Greek Seabream, Slow-Baked Seasonal Vegetables
Sauce Vierge

MOULES | FRITES

Mussels, White Wine, Shallot, Garlic, Parsley, Cream, French Fries

AGNEAU | PANISSE

Roasted Lamb Loin, House Made Chickpea Fries
Chimichurri, Lamb Jus

THE YANKEE BURGER

Black Angus Cheeseburger, Lettuce, Tomato, Onion
Pickles & French Fries
Add On: Pork Belly +5

PORC DUO | LENTILLE +15

Ibérico Pork Loin, Crispy Porchetta, Le Puy Green Lentil a la Lyonnaise
Sauce Charcutière