



STARTERS

French Onion Soup, Three Cheeses, Baguette Croutons, Chive **26**

Burrata, Eggplant Caponata, Basil, Baguette (v) **26**

Hamachi Crudo, Peppadew, Cucumber, Blood Orange, Serrano (gf) **29**

TO SHARE

Shrimp Cocktail, Gulf Shrimp, Cocktail Sauce (gf) **30**

Oysters on the Half Shell, Ginger-Saké Mignonette, Blood Orange (gf) **32**

Baba Ghanoush, Tahini, Pomegranate, Zaatar, Garlic Naan Bread (v) **24**

KAVIARI Oscietre Prestige Caviar, 135 (28gr) / 197 (50gr)

Served with Blinis, Red Onion, Hard-Boiled Egg, Chives, Lemon Crème Fraîche

SALADS

Niçoise Salad, Seared Tuna, Haricots Verts, Tomato, Fingerling Potatoes, Olives, Soft Boiled Egg, Anchovy Vinaigrette **46**

Frisée Salad, Tender Frisée, Bacon Lardons, Soft Boiled Egg, Brioche Croutons, Mustard Vinaigrette **26**

Caesar Salad, Romaine, Aged Parmesan, Anchovies, Preserved Lemon Chimichurri **25**

Iceberg Salad, Bayley Hazen Blue Cheese, Pastrami Bacon, Confit Tomatoes, Hard Boiled Eggs, Crispy Shallots **28**

++ Salmon \$18 Chicken \$12 Shrimp \$24

PLATS

Chicken Paillard, Heirloom Tomatoes, Cucumber, Arugula, Onions, Lemon Dressing **36**

Branzino, Zucchini, Eggplant, Romesco, Balsamic, Hazelnut, Basil **38**

Fouquet's Cheeseburger, Dijonnaise, Fries or Salad **32**

Lobster Roll, Poached Lobster, Fines Herbes, Aioli, Butter Toasted Brioche **44**

Margherita Pizza, Tomato, Mozzarella, Basil **28**

Jim's Rigatoni, Tomato, Basil, Parmesan **28**

Steak Frites, Prime Hanger Steak, French Fries, Green Peppercorn Sauce **46**

Croque Monsieur, Parisian Ham, Mornay, Comté **27**

Green Circle Farm Chicken, Half Roasted Chicken, Mashed Potatoes, Asparagus, Herb Jus **42**

DESSERT

Chocolate Fondant, Caramel Ice Cream, Raspberry (v) **14**

Crème Brûlée, Meyer Lemon Chantilly (gf) **12**

Tiramisu (v) **14**