

APPETIZERS

- TUNA TARTARE 15**
WITH WASABI MAYONNAISE
- CAMEMBERT CHEESE BEIGNETS 12**
WITH RATATOUILLE
- JUMBO LUMP CRAB CAKES 17**
WITH SEASONAL GREENS, AVOCADO, MANGO AND CITRUS VINAIGRETTE
- CHARCUTERIE PLATTER 18**
WITH PARMA COTTO PROSCIUTTO, OLIVES, SALAMI, ARTICHOKE AND ROASTED PEPPERS
- JAMÓN SERRANO 15**
WITH TOMATO FRESCO
- THREE CHEESE TASTING 13**

SOUP 7

- M - CORN CHOWDER WITH CRAB**
T - SPRING PEA
W - TOMATO BISQUE
T - SPRING MINISTRONE
F - CHICKEN TORTILLA
S - GAZPACHO

SALADS

- NIÇOISE SALAD 17**
SEARED TUNA, HARICOT VERTS, TOMATOES, OLIVES, SOFT-BOILED EGGS
- NOT SO CLASSIC CAESAR SALAD 14**
HEARTS OF ROMAINE, ROASTED RED PEPPER AIOLI, PARMESAN AND GARLIC SHRIMP
- CRAB, APPLES AND PAPAYA SALAD 14**
WITH PASSION FRUIT VINAIGRETTE
- TOMATO, CUCUMBER AND WATERMELON SALAD 12**
WITH BASIL OIL
- LYONNAISE BABY SPINACH SALAD 10**
WITH FRESH FARM EGGS, BACON AND CROUTONS
- PETIT SALAD 8**
ROMAINE AND PARMESAN

ADD CHICKEN, SHRIMP OR SALMON TO ANY SALAD \$8

PLATS DU JOUR

- M - PAELLA FOR TWO (PER PERSON) 28**
T - LOBSTER ROLLS 25
W - GLUTEN FREE ORGANIC FRIED CHICKEN 24
WITH MASHED POTATOES, TRUFFLE SAUCE
T - CRISPY DUCK CONFIT 26
WITH HOMEMADE FETTUCCINE
F - FISH SPECIAL (MARKET)
S - GRIDDLED FISH TACOS 25

ENTRÉES

- CARAMELIZED SCOTTISH SALMON 26**
WITH CAULIFLOWER RISOTTO, BALSAMIC REDUCTION
- CRISPY AHI TUNA 28**
WITH ENGLISH PEA AND WASABI PURÉE AND ORZO PILAF
- PAN SEARED HALIBUT 29**
WITH HARICOT VERTS, TOMATO, EDAMAME, OLIVES AND LEMON OIL
- SEA SCALLOPS & HOMEMADE ANGEL HAIR 32**
WITH SEASONAL VEGETABLES AND CITRUS BEURRE BLANC
- LOCAL MARKET VEGETABLES 21**
- CRISPY ORGANIC LEMON CHICKEN PAILLARD 22**
WITH PETITE SALAD PARMESAN
- HERB CRUSTED LAMB RACK 28**
WITH BASIL MASHED POTATOES AND ROQUEFORT SAUCE
- PORK TENDERLOIN 26**
WRAPPED IN PROSCIUTTO, MUSHROOM BOLOGNESE
- WILD RED SNAPPER 28**
WITH CERIGNOLA OLIVES, BLOOD ORANGE, FENNEL
- STEAK FRITES 27**
NEW YORK STRIP WITH GREEN PEPPERCORN SAUCE, POMMES FRITES
- FILET MIGNON 29**
WITH SPINACH GRATIN, PETIT POTATO
- CHEF JOSÉ'S SIRLOIN BURGER 15**
WITH BACON BITS ON CRUSTY ROLL WITH POMMES FRITES, CHOICE OF CHEESE - GRUYERE, BLUE OR AGED CHEDDAR
ADD CARAMELIZED ONIONS, BACON OR BOTH \$2
A CHEVAL (FARM FRIED EGG) \$2
- SLIDERS 15**
THREE MINI BURGERS, SAVORY, SWEET AND PEPPERY

SIDES 5

- HARICOT VERTS | POMMES FRITES | ORZO PILAF | ANGEL HAIR
BROCCOLI | RATATOUILLE | CAULIFLOWER RISOTTO
ASPARAGUS | BASIL MASHED POTATOES

DESSERTS 7

- WARM DARK CHOCOLATE FONDANT CAKE**
WITH BERRIES AND VANILLA ICE CREAM
- CRÈME BRÛLÉE**
- HOMEMADE SORBETS OR ICE CREAMS**
- KEY LIME PIE**
WITH NUT CRUST AND DULCE DE LECHE WHIPPED CREAM
- ICE CREAM BOMBÉ**
LAYERED ICE CREAM, SORBET AND WHIPPED CREAM
- WARM "MOJO" CHOCOLATE CHIP COOKIE**
WITH ICE CREAM 12