

APPETIZERS

LE DUO DE THON “YELLOWFIN” SMALL/REGULAR
\$11/\$22
Tuna Tartar/Avocado/Tomatoes Confit/ Barely Cooked
Tuna/Wasabi/Radishes

LE FOIE GRAS **\$24**
Foie Gras Terrine/Warm Brioche/ Tropical Fruit Salad

LA SALADE NICOISE “MY WAY” **\$11/\$23**
My own interpretation of the Nicoise Salad with fresh Yellowfin
Tuna

CHARRED GRILLED OCTOPUS **\$10/\$20**
Wild Shrimp/Chorizo/Cannellini Bean Salad

LA ST JACQUES ROTIE **\$12/\$24**
Pan Seared hand dived Scallops/ Cauliflower Foam/ Vegetable
Matignon White Truffle Vinaigrette/ Lemon Condiment

LA CEVICHE DU MOMENT **\$16**
Our Daily Ceviche

**SALAD DE TOMATES HERITAGE MOZZARELLA
FRAICHE** **\$9/\$19**
Heirloom Tomato Salad/ Campagnola Mozzarella/ Balsamic
Pearls/ Extra Virgin Olive Oil

12% Tax is not Included- 15% Gratuity will be added to tables of 6 or more

PASTA & RISOTTO

**ALL OUR PASTAS ARE MADE FRESH FROM SCRATCH - ARTISAN
STYLE**

APPETIZER/MAIN

LE GNOCCHIS AUX CREVETTES

\$22/\$40

Hand Rolled Potato Gnocchi/ Gulf Shrimps/ Tomato
Fondue/White Truffle/ Espelette

LE RISOTTO AUX CHAMPIGNONS ET

ASPERGES

\$17/\$32

Carnaroli Risotto/ Mushrooms/ Asparagus/ Parmigiano Reggiano Foam

LES TAGLIOLINI PASTA AND

CREVETTES

\$24/\$38

Artisan Porcini Tagliolini Pasta/ Grilled Shrimp/ Tomato Fondue/ Perigord
Black Truffle

CARAMELIZED BUTTERNUT SQUASH

AGNOLOTTI PASTA

\$18/\$34

Olive Oil Buerre Blanc/ Fresh Goat Cheese/ Tomato Confit

LES POISSONS

FISH DISHES

APPETIZER/MAIN

LE FILET DE VIVANEAU

\$19/\$39

Pan Seared Local Snapper Filet/ Mini Ratatouille/ Grilled Calamari/ Ripe
Tomato and Olive Oil Jus

LE BAR RIVIERA

\$21/\$42

Slow Roasted Mediterranean Seabass/ Olives/ Lemon Confit/ Extra
Virgin Olive Oil/ Artichoke Baragoule

LA DORADE CORYPHENE

\$38

Blackened Mahi Mahi/Grilled Gulf Shrimp/ Tropical Salsa/ Coconut
Basmati Rice

LES VIANDES

MEAT DISHES

ENTRECOTE GRILLE, NECTAR DE CERISES

\$39

Grilled dry aged Rib Eye Steak/ Black Cherry/ Purple Mustard
Condiment/ Creamed Spinach/ Pine Nuts

LE CANARD "DOLCE FORTE"

\$38

Roasted Duck Magret/ Blood Orange Peppercorn Juice/
Roasted Parsnip Puree

L'AGNEAU RETOUR DU MAGHREB DUO OF LAMB

\$40

The Rack Roasted/ Ras el Hanout and Jus Lamb Shoulder
Confit/ Served with Bulgur

LA POITRINE DE VOLAILLE DES ISLES

\$32

Free Range Chicken Breast/ Bread Stuffing/ Jerk Spice/ Creamy
Corn/ Potato Dumpling.

LE TOURNEDOS DE BOEUF, RAVIOLI NICOISE

SMALL/ REGULAR
\$22/\$45

Angus Beef Tenderloin/ Brasied Short Rib Ravioli/ Butternut
Squash Puree/ Red Wine Jus