

# LE POISSON

CHEF THOMAS BURKE

## BRUNCH MENU

### FIRST COURSES

**SHRIMP COCKTAIL 29**

**½ DOZEN OYSTERS 24**

**MARKET GREEN SALAD 18**

cherry tomatoes, cucumbers & lemon vinaigrette

**TOMATO GAZPACHO 21**

Maine lobster, avocado mousse, crispy prosciutto & micro basil

**HUDSON VALLEY FOIE GRAS 36**

pan seared with apricots, plums, house made brioche & herbal jus

### MAIN COURSES

**FAROE ISLAND SALMON 39**

heirloom spinach, wild mushrooms & beurre blanc

**PENNSYLVANIA GOLDEN CHICKEN 38**

caramelized breast, pommes purée, glazed carrots & chicken jus

**BURKE'S BLACK ANGUS BURGER 30**

8oz burger, comté cheese, rouille, brioche bun

**LE POISSON LOBSTER ROLL 37**

served cold with fresh herbs & lemon aioli in a toasted brioche bun

**LONG ISLAND DUCK CONFIT 34**

frisée & citrus salad, fine herbs & duck jus

**LOBSTER OMELETTE 42**

Maine lobster, comté & fine herbs

**CRAB BENEDICT 39**

Jonah crab & Meyer lemon hollandaise

**FRENCH TOAST 25**

house made brioche, fresh berries, berry coulis & whipped crème fraîche

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.