

LE POISSON

CHEF THOMAS BURKE

FIRST COURSES

½ DOZEN EAST & WEST COAST OYSTERS 24

SHRIMP COCKTAIL 29

TOMATO GAZPACHO 21

Maine lobster, avocado mousse, crispy prosciutto & micro basil

MARKET GREEN SALAD 18

cherry tomatoes, cucumbers & lemon vinaigrette

RHODE ISLAND FLUKE 32

thinly sliced marinated fluke, sorrel, citrus & olive oil

HAMACHI TARTARE 28

marinated cucumbers, cilantro & avocado gazpacho

MAINE DIVER SCALLOPS 35

morel mushrooms & brown butter sabayon

VEAL SWEETBREADS 39

French white asparagus & tarragon cream

HUDSON VALLEY FOIE GRAS 36

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

MAIN COURSES

DOVER SOLE À LA MEUNIERE 69

cauliflower purée, heirloom spinach & caper-brown butter sauce

MAINE LOBSTER 68

butter poached tail, lobster raviolo, baby carrots & orange beurre blanc

NORTH ATLANTIC HALIBUT 49

zucchini, tomato, creamy farro & bell pepper coulis

PRIME FILET MIGNON 75

pommes purée, morel mushrooms & sauce au poivre

PENNSYLVANIA GOLDEN CHICKEN 48

corn purée, chanterelle mushrooms, agnolotti & chicken jus

LONG ISLAND DUCK 58

caramelized breast with foie gras, celery root purée, orange infused celery root & spiced duck jus

SIDES 14

POMMES PURÉE

SAUTÉED SPINACH

POMMES FRITES

ASPARAGUS

GLAZED CARROTS

HARICOT VERTS

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