

Lunch



Chef Kevin D'Andréa offers you French cuisine with a modern twist.  
The menu changes as the seasons do to ensure the highest quality of produce.

### TO SHARE (OR NOT)

- Perfection of cheese : quad of chef-selected cheese varieties, cherry jam\* 22  
Portfolio of Charcuterie : Prosciutto, mortadella, Paris ham, salami, wagyu bresaola\* 24  
Oysters 6 or 12, on the half shell, Pleasant Bay, MA\* 12/24

### STARTERS

- Sea bass ceviche, baby watercress radish, lime and chives\* 16  
Grilled Octopus, fennel puree, sauce vièrge 19  
Green Pea Veloute, Served hot on a chilled ricotta mousse, croutons and parsley oil 12  
Smoked salmon, fresh whipped cream with dill and lemon juice 16  
Bread selection and homemade truffle butter 4.5

### SALADS & SANDWICH

- Salade Niçoise, romaine wedge, cherry tomatoes, quail eggs, red tuna, red and green peppers, kalamata olives, lemon vinaigrette 14  
Carpaccio of heirloom tomatoes, toasted fresh bread crumbs, basil oil and balsamic vinaigrette 12  
Classic Club Sandwich, roasted chicken, tomatoe, lettuce, homemade mayonnaise 16  
Arugula salad, roasted prawns, avocado, passion fruit, cilantro vinaigrette 18  
Truffle croque-monsieur 18  
Shredded lamb sandwich on a grilled focaccia, watercress, fresh homemade tzatziki 19

### ENTRÉES

- Summer truffle Risotto, arborio rice cooked with fresh vegetable stock and melted Parmesan cheese 22  
Whole roasted branzino, sautéed seasonal vegetables 25  
“Steak frites” grass-fed bavette with pomme allumette, a jus 19  
Linguine aux palourdes, pasta with clam garlic and parsley 21  
Black angus Ribeye for 2, mashed potatoes, a jus 40 per person

### SIDES

- French style mashed potatoes 5  
Truffle mashed potatoes 7  
Sautéed seasonal vegetable 6  
French fries 5  
Truffle fries 7

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Party of 6 or more will include 20% gratuity.