

SALADES

SUMMER SALAD

ripe peaches, endive, roquefort,
frisee & arugula 13.

KALE

avocado, cucumber, tomatoes,
garlic vinaigrette 12.

MEDITERRANEAN

chopped tomatoes, cucumbers,
peppers, onions, olives, croutons,
feta cheese, lemon vinaigrette 11.

SOUPES

ONION SOUPE GRATINÉE

country bread, gruyere 12.

PETITE BOUILLABAISSSE

monkfish, shrimp, mussels,
leeks, potatoes, tomatoes,
gruyere, croutons & rouille 14.

SOUP DU JOUR

our rotating list of seasonal soups 10.

HORS D'OEUVRES

PANISSE

rosemary aioli 6.

SHRIMP BEIGNETS

red pepper rouille 8.

BAKED JERUSALEM ARTICHOKE truffle crème fraiche & chives 10.

FAVA BEAN HUMMUS tapenade, favas & house made taboon bread 11.

GRILLED ASPARAGUS hard cooked eggs, capers & olive oil 12.

HEIRLOOM TOMATO braised bacon, goat cheese, baby lettuce & grilled sour dough 13.

FLEUR DE ZUCCHINI FARCIE zucchini blossom stuffed with jumbo lump crab,
avocado & piquillo peppers, sauce vierge 14.

SWEET CORN RISOTTO cherry tomatoes, pecorino, chili & basil oil 13.

RICOTTA TORTELLINI with lemon, peas & mint 13.

BURGUNDY SNAILS pastis - garlic butter, herb bread crumbs 12.

CRISPY CALAMARI roasted tomato sauce, fried chilis & lemon 13.

OCTOPUS ROMESCO grilled octopus, roasted tomato - bell pepper puree,
sherry vinaigrette, toasted almond breadcrumbs 14.

RESTAURANT WEEK

3 COURSE PRIX FIXE DINNER 42.

APPETIZER

SUMMER SALAD *peaches & roquefort*

SWEET CORN RISOTTO *cherry tomatoes*

STUFFED ZUCCHINI BLOSSOMS
*stuffed with jumbo lump crab, avocado
& piquillo peppers, sauce vierge*

HEIRLOOM TOMATO

*braised bacon, goat cheese, baby lettuce
& grilled sour dough*

ENTREE

CRISPY SKIN SALMON

summer vegetables, citrus nage

BLACK SEA BASS

*wrapped in zucchini with sweet corn, quinoa,
garlic tomatoes, basil - corn sauce*

ROAST ALL NATURAL CHICKEN

*fennel caponata, sautéed spinach,
slow roasted tomatoes, nicoise olives*

PORK RIB EYE CHOP

*panzanella salad with romano beans,
sweet onions, ripe tomatoes, pesto,
roasted tomato vinaigrette*

DESSERT

choice of dessert from the menu

ENTREES

ROASTED ALL NATURAL CHICKEN fennel caponata, sautéed spinach,
slow roasted tomatoes, nicoise olives 23.

DUCK BREAST* braised endive, wheat berries, golden raisins, citrus sauce 24.

PORK RIB EYE CHOP panzanella salad with ripe tomatoes, romano beans,
sweet onions, pesto, roasted tomato vinaigrette 25.

MAFALDA PASTA house made ribbon pasta, heirloom cherry tomatoes,
garlic, chilies, arugula, ricotta salata 20.

VEGETABLE COUS COUS roasted vegetables, dates, almonds, spicy tomato sauce 19.

MOULES FRITES MARINIÈRE white wine, garlic, jalapenos & tomatoes 21.

TUNA STEAK NIÇOISE* fresh farm vegetables, olives, hard cooked eggs, lemon & oil 23.

CRISPY SKIN SALMON* summer vegetables, citrus nage 25.

BLACK SEA BASS wrapped in zucchini & pan roasted
with sweet corn, quinoa & garlic tomatoes, basil - corn sauce 27.

BOUILLABAISSSE atlantic coast fish & shellfish in tomato - saffron broth
with potatoes, leeks, garlic, tomatoes, rouille 30.

HANGER STEAK* angus beef, buttered spinach, crispy shallots, peppercorn sauce 28.

STEAK FRITES* All Natural Prime N.Y. Strip, bearnaise, pommes frites 35.

MARSEILLE BURGER* all natural beef, raclette, burgundy onions, rosemary aioli 20.

*Consuming raw or undercooked meat, fish, shellfish or eggs increases the risk of foodborne illness