

Starters

Basket Of Homemade Croissants – Honey Whipped Butter, Nutella & JAMS	10
Chef Soup Of The Day	7
Pomme Onion Soup Gratin - Three Cheese, Three Onion, Croutons	9
Granola – 3 Nut, Greek Yogurt, Dried Fruits, Local Berries, Thyme Honey	9
Papaya - Fresh Mint, Lime	7
Fresh Grapefruit	7
Fresh Fruit - Chilled Seasonal Fruit And Berries Additional Yogurt \$3	8
Oyster Sampler - Half Dozen Oysters With Mignonette, Sangrita, Cucumber, Mint	14
Shrimp Cocktail - Citrus Cocktail Sauce, Spicy Aioli Lemon Wedge	14
Foie Gras Terrine - Brioche, Watercress, Walnuts, Pear, Seasonal Chutney	18

Salads

Caesar - Crispy Romaine, Spicy Croutons, Parmesan, Anchovies, & Classic Dressing	12
Watercress - Endive, Pear, Roquefort, Walnuts, Red Wine Vinaigrette	14
Roasted Beets - Goat Cheese Croquettes, Arugula, Pepper Cress, Citrus Vinaigrette	12
Pomme Greens - Artichokes shaved Parmesan, Local Baby Greens, Aged Balsamic	12
Mediterranean - Chop Organic Tomato, Cucumbers, Onion, Pepper, Feta, Red Wine	14
Add To Any Salad - Grill Chicken \$4 Shrimp \$7 Hanger Steak \$8 Sesame Tuna \$10 Goat Cheese Croquettes \$6 Crab Cake \$10	

Appetizers

Tuna Tartar - Radish, Avocado, Tomato, Wontons, Micro Greens & Wasabi Cream	16
Shrimp & Bacon - Avocado, Water Cress, Lemon Oil, Tomato Jam	18
Crab Cake - 95% Jumbo Lump Meat, Grill Fruit Salad, Caper Tartar Sauce, Crispy Jacamar	18
Baked Figs - Black Mission Figs, Prosciutto Wrap, Roquefort, Local Greens, Fig Balsamic	14

Griddle & Waffles

Banana Or Blueberry Pancakes – Honey Whipped Butter, Maple Syrup, Almonds	12
French Toast - Maple Syrup, Mix Berries Compote, Hazelnut Chocolate Spread	12
Belgian Waffle - Mix Berries, Walnuts, Whipped Cream, Drizzled Honey	12
Waffle Sunday – Vanilla Ice Cream, Berries, Whipped Cream, Caramel Sauce, Candy Banana	14

Chef Choice Benedicts

Classic	\$14	Lobster	\$22	Greek Braised Lamb	\$20
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Norwegian \$20 Crab \$18 Wild Mushroom & Spinach \$16

Executive Chef Jose Luis Falcon

Eggs & Omelet's

Organic Eggs Only Used, All Served With Three Potato Hash Seasonal Fruit Garnish

Veggi Frittata – Green zucchini, Wild Mushrooms, Goat Cheese	14
Spanish Frittata – Three Baked Eggs With Olive Oil, Potato, Gruyere, Chorizo	16
Huevos Rancheros – Two Eggs Sunny Side Up, Corn Tortillas, Vegetarian Beans, Guacamole, Grill Salsa	16
Steak & Eggs – NY Strip Loin, Two Eggs Any Style, Creamy Polenta, Greens	24
Eggs any style – three eggs any style with choice of ham, chorizo, bacon, sausage	14
E'pinard OM – Organic Sauté Spinach, Oven Tomato, Gruyere Cheese	14
Les Foristerie – Wild Mushrooms, Fresh Herbs, Goat Cheese	14
Le Blanc D'oeuf – Egg White Omelet, Local Farms Vegetables Ratatouille, Swiss Cheese	16
Jambon OM - French Ham, Roasted Peppers, Caramelized Onions, Cheddar	16

Moules

Mussels Marini Ere - Steam With Garlic, Onion, White Wine, Parsley	16
Mussel's Piquant - Oven Tomato, Fava, Chillies, Garlic, Chorizo, Fresh Oregano, Add Salad \$5 Add Fries \$4	16

Pomme Burgers

All Burgers Served With Bistro Fries And Brioche Buns

Domestic Kobe - Grill Onions, Melted Roquefort, Wild Mushrooms, Lettuce Tomato	22
Salmon – Avocado, Oven Tomato, Balsamic Onions, Ginger Mayo	18
Tuna - Cucumber, Wasabi Cream, Radish Sprouts, Tempura Tomato	18
Lamb - Spicy Feta, Tomato Jam, Cucumber, Fig Arugula	18
Additional - Bacon, Gruyere, Swiss, Cheddar, American, Roquefort Or Fried Egg Add \$1.50 FOI Gras Add \$10	

Wraps & Sandwiches

Lobster Roll - Spicy Maine Lobster, Cucumber, Radish, Mashe Butter Brioche Roll	22
Mounters Steak - Juicy Ny Strip Wild Mushrooms, Balsamic Onions, Jalapeno Mayo, Baguette	18
Popcorn Shrimp – Crispy Romaine, Almonds, Miso, Grape Tomato, Avocado, Seven Grain Tortilla	16
Braised Lamb - Avocado, Arugula, Pickled Onions, Raisins, Walnuts, Flour Tortilla	16
Vegetables – Grilled Seasonal Vegetables, Arugula, Goat Cheese, Tomato Spread, Flour Tortilla	14

Entrees

Linguine Carbonara - Cream, Pancetta, Fava Green Beans, Egg Yolk	18
Shrimp & Scallop – Risotto Verde, Green Peas, Favas, Local Spinach,	24

Basil Oil Lemon Zest

Seared Sesame Tuna – Coconut Tropical Jasmine Rice, Wakame Seaweed, Avocado, Red Pepper Aioli **30**

Organic Salmon - Wild Mushrooms, Roasted Tomato, Asparagus, Long Island Sweet Corn Broth **28**

Steak Frites – NY Strip Loin, Béarnaise Sauce, Fries, Watercress **28**

Organic Grilled Chicken – Soba Noodles, Roasted Peppers, Soy Sake Juice, Cabbage Salad **24**

Side Orders **7**

Potato Hash, Bacon, Ham Sausages, Creamy Polenta, Bistro Greens, French Fries