

LES ZYGOMATES

WINE • BISTRO • JAZZ

Charcuterie & Poisson Fumé

Chef's Selection of Meats & Patés with Accompaniments **\$25**
(Ask your server for the day's selections)

Soupes et Salades

- Onion Soup Gratinée** - Vidalia Onions, Sherry, Croutons, Swiss, Gruyère, Chives **\$12**
- Lobster Bisque** - Brandy, Cream, Fresh Lobster Meat, Sherry Wine **\$15**
- Niçoise Salad*** - Acadia Mixed Greens, Herbed Ahi Tuna, Haricots Verts, Niçoise Olives, Cherry Tomatoes, Fingerling Potatoes, Hard Boiled Egg, Lemon Caper Vinaigrette **\$14**
- Smoked Beet Salad** - Spinach, Goat Cheese, Tarragon Yogurt **\$13**
- Green Apple Salad** - Acadia Mixed Greens, Goat Cheese, Hazelnuts, Maple Dressing **\$12**
- Kale & Delicata Squash Salad** - Baby Kale, Cranberries, Roasted Delicata Squash, Stilton Bleu, Apple Cider Dressing **\$13**
- Salade de la Maison** - Acadia Mixed Greens, Cherry Tomatoes, Cucumber, Watermelon Radish, Oranges, Fennel, Soy Ginger Vinaigrette **\$12**

Premier Plats

- Smoked Salmon*** - Sage & Potato Spring Roll, Chive Sour Cream, Smoked Trout Caviar **\$14**
- Brie Galette** - Blueberries, Mixed Dried Fruit, Honey, Frisée, Walnuts, Crostini **\$14**
- Burrata** - Locally Sourced Burrata, Delicata Squash, Cranberries, Arugula, Pecans **\$14**
- Moules et Palourdes** - Moosabec Mussels, Count Neck Clams, Garlic, Melted Leeks, Pernod Crème **\$15**
- Steak Tartare*** - Angus Sirloin, Crispy Garlic, Pickled Mushrooms, Dijon Mustard, Duck Egg Yolk, Homemade Chips **\$16**
- Escargot en Croute** - Burgundy Wine, Mushrooms, Butter, Parsley, Filo Dough **\$16**
- Calamari** - Sautéed with San Marzano Tomatoes, Olives, Capers, Crostini **\$14**
- Seared Foie Gras*** - Dark Berry Jam, Sauternes Apples, Brioche, Hazelnuts, Mâche **\$18**
- Yellowfin Tuna Tartare*** - Cucumber, Grilled Shishito Peppers, Avocado, Ginger Vinaigrette, Soy Sponge, Wonton **\$18**
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- Baked Oysters** - Kumamoto Oysters, Green Apples, Mascarpone, Apple Jack **\$16**
- Oeufs et Champignons*** - Sunny Side Up Duck Egg, Sautéed Mixed Wild Mushrooms, Parmesan, Truffle Oil **\$13**

Raw Bar

Please Ask Your Server for Today's Oyster Selections

Featuring East Coast and West Coast Oysters* Fresh Caught and Delivered Daily **MKT**

Gulf Shrimp
\$3.75 Each

Crab Claws
\$4.00 Each

Count Neck Clams*
\$2.50 Each

Scallop Ceviche*
\$15.00

Oyster Shooter w/ Ketel One Vodka*
\$12.00 Each

Le Grand Plateau

6 Clams*
6 Oysters*
4 Gulf Shrimp
2 Crab Claws
Scallop Ceviche*
\$58.00

Happy Hour \$10ysters

East Coast Oysters Only*
Monday – Friday 3pm- 7pm
(Limited to **Bar Areas** Only)