

# LES ZYGOMATES

WINE • BISTRO • JAZZ

## Charcuterie & Poisson Fumé

Chef's Selection of Meats & Patés with Accompaniments **\$27**  
(Ask your server for the day's selections)

## Soupes et Salades

- Onion Soup Gratinée** - Vidalia Onions, Sherry, Croutons, Swiss, Gruyère, Chives **\$12**
- Niçoise Salad\*** - Acadia Mixed Greens, Herbed Ahi Tuna, Haricots Verts, Niçoise Olives, Cherry Tomatoes, Fingerling Potatoes, Hard Boiled Egg, Lemon Caper Vinaigrette **\$15**
- Smoked Beef Salad** - Watercress, Red & Yellow Beets, Goat Cheese Croquette, Pistachios, Balsamic Reduction, Pistachio Crème **\$14**
- Salade Lyonnaise** - Frisée, Bacon Lardons, Poached Egg, Crostini, Dijon Vinaigrette **\$14**
- 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 **\$13**

## Premier Plats

- Smoked Salmon\*** - Sage & Potato Spring Roll, Chive Crème Fraîche, Sterling Caviar **\$18**
- Brie Galette** - Blueberries, Mixed Dried Fruit, Honey, Frisée, Walnuts, Crostini **\$15**
- Burrata** - Locally Sourced Burrata, Grilled Peaches, Candied Pecans, Pecan Pistou **\$15**
- Moules Marinières** - Moosabec Mussels, White Wine, Garlic, Parsley, Garlic Toast **\$17**
- Steak Tartare\*** - Angus Sirloin, Crispy Garlic, Pickled Mushrooms, Dijon Mustard, Duck Egg Yolk, Aioli, Capers, Homemade Chips **\$16**
- Escargot en Croute** - Burgundy Wine, Mushrooms, Butter, Parsley, Filo Dough **\$17**
- Calamari** - Sautéed with San Marzano Tomatoes, Olives, Capers, Crostini **\$16**
- Seared Foie Gras\*** - Dark Berry Jam, Sauternes Apples, Grilled Brioche, Hazelnuts, Mâche **\$20**
- Yellowfin Tuna Tartare\*** - Cucumber, Grilled Shishito Peppers, Avocado, Ginger Vinaigrette, Wonton **\$19**
- Oysters Rockefeller (6)** - Spinach, Bacon, Bread Crumb, Parmesan, Pernod Crème **\$19**
- Oeufs et Champignons\*** - Sunny Side Up Duck Egg, Sautéed Mixed Wild Mushrooms, Parmesan, Truffle Oil **\$15**

## 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

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

### Le Grand Plateau

6 Clams\*  
6 Oysters\*  
4 Gulf Shrimp  
2 Crab Claws  
Scallop Ceviche\*  
**\$62.00**

### Happy Hour \$1 Oysters

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