



DINNER Week

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<u>Lundi:</u> Bouillabaisse Marseillaise	24
<u>Monday:</u> Clams, mussels, shrimp, sea scallops and sea bass poached in a saffron and pastis broth	
<u>Mardi:</u> Moules "Poulette", pommes frites et mayonnaise	24
<u>Tuesday:</u> Steamed mussels prepared with shallots and white wine. Served with French fries and mayonnaise	
<u>Mercredi:</u> Fricassée de homard du Maine, flambée au Cognac. Pommes frites	32
<u>Wednesday:</u> 2 lb Maine lobster fricassée, flambé with Cognac and tarragon. Served with French fries	
<u>Jeudi:</u> *Saumon poêlé aux lentilles du Puy et lardons	24
<u>Thursday:</u> *Pan seared salmon with lentil du Puy and bacon	
<u>Vendredi:</u> Paëlla Valenciana	30
<u>Friday:</u> Paëlla Valenciana with shrimp, sea scallops, mussels, chorizo and chicken	
<u>Samedi:</u> *Saumon grillé aux épinards, fumet à la citronnelle	30
<u>Saturday:</u> *Grilled salmon with baby spinach. Served with lemon olive oil and lemongrass dressing	
<u>Dimanche:</u> *Bavette grillée, sauce Béarnaise, cresson et pommes frites	24
<u>Sunday:</u> *Grilled hanger steak with Béarnaise sauce, watercress and French fries	

Pierre's goal is to provide the best experience possible

We choose our purveyors carefully to ensure
they share our philosophy

We do our best to follow guidelines that support sustainable farming and fishing

All animals are grass fed, no antibiotics, free of hormones and chemicals

Our cage free eggs are guaranteed **100% ORGANIC**.

"Platine Noir" hens lay beautiful chocolate brown colored eggs.

It IS the color of an **ORGANIC** egg!!

There is no garnish substitution on any dish. Thank you

** Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

SOUPES, SALADES ET APPETIZERS

Soupe d'artichauts aux lardons et crème fraîche 12
Artichoke soup with bacon and crème fraîche

Soupe à l'oignon gratinée **New** 12
Traditional French onion soup with crouton and Swiss cheese

Brandade de Morue **New** 14
Cod with little potato purée, olive oil, garlic and crème fraîche. Served with croutons

Tarte flambée Alsacienne aux lardons et oignons 14
Thin crust topped with fromage blanc, onions, and bacon

Sardines grillées Escabèche **New** 14
Sardines Escabeche, grilled and marinated with raisins, onion confit, carrots and pine nuts

Escargots de Bourgogne flambés au Pernod et beurre persillé **New** 14
Snails from Burgundy *flambés* with Pernaud, covered with butter, garlic and parsley.

*Tartare de filet de boeuf **Angus**, mesclun et pommes frites 22/32
*Tartare of **Angus** beef filet cut "a la minute" with tartare dressing, mesclun and French fries

*Huîtres de la baie de Peconic P/A
* Peconic bay oysters on the half shell, with mignonette & lemon

Salade mélangée et tomates à la vinaigrette maison 12
ORGANIC mesclun salad and tomato. Served with house vinaigrette dressing

Endive et frisée à la Fourme d'Ambert, noix et poire fraîche. Vinaigrette au Sherry 16
Endive and frisee salad with Fourme d'Ambert, walnuts and fresh pear. Sherry vinaigrette

Salade rafraichissante 16
Haricot vert, tomato, asparagus and red radish served with a yogurt lemon dressing

Crevettes sautées à l'ail confit sur une tartine de Tapenade 18
Sautéed shrimp with garlic confit on a tartine of Tapenade. Served with mesclun

LES PATES

Fettuccini à la sauce au basilic, pignons, ail frais et parmesan 20
Fettuccini with our home made pesto sauce

Linguini et coquillages, vin blanc, jus de citron et ail. 24
Linguini with fresh cockles, clams and mussels.
Prepared with white wine, lemon juice & garlic

PLATS DE RESISTANCE

Moules "Poulette", pommes frites et mayonnaise Steamed mussels prepared with shallots and white wine. Served with French fries and mayonnaise	24
Loup de mer, asperges et poireaux et purée de pommes de terre . Sauce au beurre blanc Chilean seabass, served with asparagus, potato purée and leek. Sauce beurre blanc	30
*Saumon poêlé aux lentilles du Puy et lardons *Pan seared salmon with lentil du Puy and bacon	28
Bouillabaisse Marseillaise Clams, mussels, shrimp, sea scallops and sea bass poached in a saffron and pastis broth Served with traditional rouille and toasted baguettes	28
Fricassée de homard du Maine, flambée au Cognac. Pommes frites 2 lb Maine lobster fricassée, flambé with Cognac and tarragon. Served with French fries	42
Homard du Maine, poché ou grillé. Pommes frites 2 lb lobster, steamed or broiled. Served with French fries.	42

Poulet de ferme ORGANIC rôti, jus à la sauge, spaghetti de squash et purée de pommes de terre Roasted ORGANIC free-range chicken, with spaghetti of squash and potato purée	26
Longe de veau, fricassée de champignons. Pomme Boulangères au potiron Veal striploin with mushroom fricassée. Potato & butternut squash Boulangère	32
*Bavette de boeuf de Paturage grillée, sauce Béarnaise, cresson et pomme frite *Grilled Pasture raised hanger steak with Béarnaise sauce, watercress and French fries	28
*Entrecôte de boeuf Angus de Painted Hills Farms au poivre et pommes frites *Angus rib-eye from Painted Hills Farms au poivre. Served with French fries	38
*Côtelettes d'agneau aux herbes de Provence, haricots verts et gratin Dauphinois * Aussie Free-Range Natural rack of lamb prepared with mustard and "herbes de Provence" Served with French string beans and gratin Dauphinois	38
*Magret de canard du Long Island aux prunes fraîches, navet confit New Pain d'Épices et compotée de cuisse aux épices d'Alsace * Long Island duck magret with fresh prunes, turnips and legs confit with Alsatian spice bread	30

GARNITURES \$12.00

Mashed Potatoes Pommes Frites Gratin Dauphinois Potato & butternut squash Boulangère
Haricots Vert Steamed spinach Braised endive Spaghetti squash

LES VEGETARIENS

Select up to 4, served on a plate	22
Mashed Potatoes Pommes Frites Gratin Dauphinois Potato & butternut squash Boulangère Haricots Vert Steamed spinach Braised endive Spaghetti squash	

Pierre's Cocktails \$13.00

Pierre's Espresso Tini

Low calorie Voli espresso-vanilla fusion vodka
with a tear drop of Kalua and a shot of espresso

Kir Royal St Germain

Crémant d'Alsace, Liquor St Germain, Chambord

Aperisol Spritz

Aperisol with Cremand d'Alsace

Pierre's Old Fashion

Marker Mark, Marashino cherries, fresh OJ

Pierre's Grey Goose Pear Martini

Pear Grey Goose, pear nectarine

La Femme Canton

Grey Goose orange, French Ginger Canton Cognac, fresh OJ

Leblon Caipirinha

LebLon Cachaca, fresh lime juice

Le Mojito

Bacardi, fresh lime juice, fresh mint

Margarita

Tequilla, Cointreau, fresh orange and lime juice

Prix Fix

Two Courses \$24.00 Three Courses \$28.00

Served Sunday-Thursday all night. Friday & Saturday until 6:30pm

Soup du jour

Vegetable terrine **New**

Onion tart with goat cheese mousse. Served with mesclun salad **New**

Linguini with fresh cockles, clams and mussels

*Pan seared salmon with lentil du Puy and bacon

Roasted **ORGANIC** free-range chicken with ratatouille and potato purée

A pastry from our front showcase

Profiterole au chocolat

Ice cream: Vanilla, Chocolate, Coffee, Praline, Pistachio, Dulce de Leche

Sorbet: Mango, Coconut, Raspberry, Lemon, Passion fruit, Cassis