

# THE POOL AND BEACH BAR

## APPETIZERS

### CEVICHE DE LOUP DE MER

Sea Bass Ceviche, Green Papaya, Key Lime, Tequila, Cilantro

22

### TARTARE DE BOEUF

Chopped Prime Filet and Striploin, Capers, Parsley, Shallots, Mustard, Tabasco

16

### SAUMON FUMÉ MAISON

Smoked Salmon, Fingerling Potatoes, Haricots Verts, Mustard Vinaigrette

25

### ASSIETTE DE CHARCUTERIE

Prosciutto, Salami, Mortadella, Coppa, Pâté de Campagne, Homemade Pickles

18/36

### HUÎTRES

1/2 doz. 18

1doz. 34

Blue Points

Fanny Bay

Malpeque

Kumomoto

### CREVETTES

Poached Gulf Shrimps, Cocktail Sauce and Horseradish

25

## SOUPE ET SALADES

### SALADE DE HOMARD

Poached Lobster, Shaved Fennel, Orange Salad

35

### CAPRESE

Vice Ripened Tomatoes, Buffalo Mozzarella, Olive Oil, Aged Balsamico

14

### SALADE DE LAITUE

Bib Lettuce, Fresh Herbs, Boiled Eggs, Coûtons, Truffle Vinaigrette

14

### CAESAR

Romaine Hearts, Spanish Anchovies, Parmesan Vinaigrette

14

### SALADE DE CRABE AU MELON DE CANTALOUPE

Lump Crab, Crème Fraîche, Lemon and Chives Cantaloupe Melon

18

### SOUPE FROIDE DE PETITS POIS

Chilled Pea Soup, Fresh Mint and Sour Cream

10

### ANDALUSIA GAZPACHO

Fresh Crab and Crème Fraîche

14

## SANDWICHES

### BURRITO VÉGÉTARIEN

Tomato, Buffalo Mozzarella, Avocado, Spinach and Basil Wrap

14

### BLT EN CAMPAGNE

Roasted Chicken, Bacon, Tomato, Tarragon Mayonnaise, Bib Lettuce

18

## PIZZA

### MARGARITA

Tomato, Basil, Buffalo Mozzarella, Olive Oil

18

### CAPRICCIOSA

Mozzarella, Tomato, Mushroom, Artichoke, Prosciutto Di Parma, Black Olives, Olive Oil

22

### HOMARD

Lobster, Tomato, Artichokes, Garlic, Corn, Buffalo Mozzarella, Basil

42

### CHAMPIGNON SAUVAGE

Wild Mushroom, Spinach, Garlic, Roasted Potatoes, Mozzarella, Truffle Oil

24

## DESSERTS

10 each

### SOUPE DE FRUIT ROUGE

Red Fruits Steeped in Strawberry Jus, Pink Champagne

### TARTE AU CITRON

Caramelized Myer Lemon Tart

### TARTE TATIN

Classic Apple Tarte Tatin, Calvados Crème Fraîche

### CRÈME BRÛLÉE

Almond Crème Brûlée, Roasted Rhubarb

### FROMAGE

Domestic and Imported Artisanal Cheeses

16

EXECUTIVE CHEF JONATHAN WRIGHT  
SOUS CHEF GUILLAUME ROBIN

A SERVICE CHARGE OF 20% WILL BE ADDED TO ALL CHECKS

CONSUMING RAW OR UNCOOKED MEETS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.