

Les Nouveautés

Appetizers

New Capri

Buffalo Mozzarella, Tomatoes, Baby Arugula
Smoked Duck Magret, Sun Dried Tomatoes
Focaccia Toast

19

Salmon Tartare

Crispy Cucumbers, Tapioca Caviar
Wasabe Vinaigrette

21

Shiitake & Duck Confit

Macro Greens, Ginger & Cilantro

20

Homard Paillette

Warm Maine Lobster, Summer Vegetables
Spicy Vinaigrette

29

St. Jacques "Docedeleite"

Sautéed Scallops, Grilled Hearts of Palm
Dulce de Leche & Wild Rice Popcorn

24

Entrées

Incredible Red Snapper

Crispy Breaded Red Snapper, Fennel & Tomato Confit
Kalamata Olives & Lemon Preserve Vinaigrette

39

Brazilian Paella

Lobster, Giant Shrimp, Mussels, Octopus & Calamari
Saffron-Coconut Basmati Rice

48

Poulet Classic

Oven Roasted Free Range Chicken, Sautéed Fingerling Potatoes
Wild Mushrooms, Chinese Okra Pickles & Black Truffles

35

Lamb Morel

Roasted Rack of Lamb with Morel Mushroom Crust
Sautéed Asparagus, Shiitake Mushrooms, Red Wine & Thyme Sauce

54

Wagyu NY Strip Steak

"Farofa" Crusted Wagyu
Sautéed Spinach & Bordelaise Sauce

66

Canard Maracuja

Roasted Duck Breast with Gala Apples
Braised Chicory Endives

41