

# LATE BLEU

## HORS D'OEUVRES, SALADES ET POTAGES

### ONION SOUP GRATINÉE 9

Traditional French Onion Soup, Bacon, Crostini & Gruyère

### VICHYSOISE 9

Chilled Potato & Leek Soup

### CAPRESE SALAD 16

Fresh Buffalo Mozzarella, Yellow & Red Tomatoes, Fresh Basil, Baby Arugula & Herb Oil

### SMOKED SALMON SALAD 18

Baby Mixed Greens, Capers, Crispy Beet Chips, Lemon Chantilly Cream & Dijon Mustard Vinaigrette

### HEARTS OF ROMAINE CAESAR SALAD 16

Classic Dressing with Sundried Tomatoes, Seasoned Croutons & Parmigiano-Reggiano  
add Jumbo Shrimp 6  
add Grilled Chicken Breast 5

### DELANO COBB

Blue Crab, Shrimp, Mango, Maytag Blue Cheese, Avocado & Bacon  
½ portion 19  
full portion 29

### BIG RAVIOLI 25

Jumbo Ravioli filled with Taro Root Mousseline, White Truffle Oil & Mushroom Cappuccino

### SHRIMP COCKTAIL 23

Chipotle Cocktail Sauce

### SEASONAL OYSTERS 18

½ Dozen Raw Oysters, Mignonette & Cocktail Sauces with Fresh Horseradish

### THON THON 24

Seared Rare Yellowfin Tuna with Marinated Daikon, Soy, Ginger & Lime Juice

### CRABAVOCAT 26

Guacamole, Blue Crab & Crispy Shrimp with a Spiced Tomato Coulis

### BRANDADE GRATIN 22

Warm Salt Cod, Potato, First Press Olive Oil & Garlic with Baguette Crostini

### CARPACCIO OF BEEF TENDERLOIN 19

First Press Olive Oil, White Mushrooms, Shaved Parmigiano-Reggiano & Baby Arugula

### DUCK FOIE GRAS AU TORCHON 27

Fresh Foie Gras Poached & Chilled with Cornichons, Figs & Pommery Mustard

## CARIOCA BREADS

### BEIJA FLOR 18

Mozzarella, Pomodoro Tomatoes with Oregano, Shredded Parmigiano-Reggiano, Basil & First Press Olive Oil

### COPACABANA 25

Tomato Sauce, Mozzarella, Arugula, Beef Tenderloin Carpaccio, Mushrooms, Chives & White Truffle Oil

### LAGOA 28

Tomato Sauce, Mozzarella, Sautéed Lobster & Shrimp with Garlic, Parsley & Roasted Spiced Cashews

### FLAMENGO 18

Mozzarella, Grilled Eggplant, Zucchini, Mushrooms, Bell Peppers, Plum Tomato, Caramelized Pineapple with Spicy Achiote Infused Olive Oil & Sesame Seeds

## SANDWICHES

INCLUDES CHOICE OF POTATO CRISPS, MESCLUN SALAD OR HOUSE MADE FRENCH FRIES

### LOBSTER CLUB 32

Maine Lobster with Saffron Mayonnaise & Bacon served on Toasted Brioche

### CROQUE MONSIEUR 18

French Style Grilled Ham & Cheese Sandwich coated in Béchamel Sauce & Melted Gruyère

## PLATS DU JOUR

### MOULES MARINIÈRES

Steamed Mussels in White Wine Cream Sauce & House Made French Fries  
18

### CHILEAN SEA BASS

Pan Seared served with Crispy Potato Galette & Mediterranean Style Tomato Sauce with Capers & Black Olives  
39

### HERB & HORSERADISH CRUSTED

### WILD SALMON

Pancetta & Artichoke Orzo Pasta with Warm Balsamic Vinaigrette  
28

### BROILED MAINE LOBSTER\*

1¼ lb Lobster, Herb Butter & Lemon  
MP

### SPAGHETTI & SHRIMP

Bell Peppers, Parsley, Garlic, First Press Olive Oil & Red Chili Flakes with Basil Pesto Drizzle  
28

### MAC, HAM & CHEESE

Elbow Macaroni, Black Forest Ham, Peas, Cheddar & Gruyère  
18