Le Marais

Nine Days Menu

July 23 - 31, 2017

Amuse-Gueule

Salade Verte 16.00
organic mesclun salad, vinaigrette

Quinoa Primavera 16.50
arugula, citrus vinagrette

Chaussons aux Champignons 12.50
wild mushroom turnovers

Galette de Saumon 15.00
pan fried salmon cake, fingerling potato, parsley salad

⚜ **Pavé de Thon au Sésame** 18.00
rare, sesame crusted tuna, chilled rice noodles, pickled vegetables

Saumon Fumé Garni 16.00
classic smoked salmon

Les Poissons

⚜ **Filet de Saumon Rôti** 30.00
roasted salmon, ratatouille, chive oil

Filet de Flétan Sauté 29.00
pan fried flounder filet, Israeli couscous & tomato-cucumber salsa

"Sushi Grade" Tuna Burger 19.50
avocado, arugula, Dijon Mayonnaise

Filet de Branzini 30.00
heirloom tomato and watermelon salad

Salades & Assiettes

Croquettes de Riz 14.50
fried rice balls stuffed with caponata

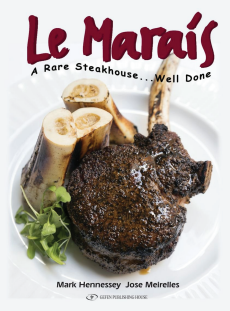
⚜ **Salade Niçoise au Thon Frais** 28.00
niçoise salad with grilled fresh yellowfin tuna

⚜ **Salmon Poke Bowl** 22.00
bamboo rice, pickled vegetables, macadamia nuts

Pâtes

Spaghetti Marinara 22.00

Pâtes du Jour ..... P/A
pasta of the day



Cook Book
$24.95

regular menu available!

⚜ *consuming raw or undercooked meats, poultry, fish, or eggs, may increase your risk of foodborne illness*

7/2017