

## APPETIZERS

SOUPE DU JOUR.....	10
<i>Soup of the Day</i>	
CEVICHE AJI AMARILLO	
<i>Heart of Palm, Carrot, Avocado, Cucumber Salad</i>	
DIVER SCALLOPS.....	17
DAURADE ROYALE.....	14
TARTINE DE CRABE.....	16
<i>Peeky Toe Crab, Avocado, Mâche, Jalapeño, Lemon Aioli</i>	
SLOW POACHED EGG.....	15
<i>Jalapeño &amp; Chihuahua Cheese Fritters, Sauce Vierge</i>	
FOIE GRAS TORCHON.....	21
<i>Duck Foie Gras, Quince, Toasted Country Bread</i>	
TARTARE AU COUTEAU.....	14/21
<i>Beef Tartar, Watercress, Crostini</i>	

## LATIN FARE *with a* FRENCH FLAIR

CHILE RELLENO 10  
*Queso Fresco, Calabacita*

TOSTADAS DE ATÚN 12  
*Mayonesa De Chipotle, Palmito Fresco*

## LES SALADES

LAITUE ENTIÈRE .....	14
<i>Whole Boston Bibb Lettuce, Shaved Vegetables, Mustard Vinaigrette</i>	
PULPO Y CALAMARES A LA PARILLA.....	17
<i>Grilled Octopus &amp; Calamari, Black Beans, Arugula, Preserved Lemon, Tomato Confit</i>	
SALADE DE HOMARD.....	17
<i>Maine Lobster, Quinoa, Avocado, Cilantro, Salsa Verde, Crème Fraiche</i>	

## LES FROMAGES

*Selection of Artisanal Cheese and Condiments*

*3 for 12*

*5 for 15*

Chabichou

Pleasant Ridge Reserve Extra Aged

Roquefort

Double Cream Cresent

Pyrenées Brebis

## EN PLUS 6

*Roasted Cauliflower · Haricots Verts*

*Creamy Spinach · Pommes Frites*

THE  
AMERICANO

## ENTRÉES

### SLOW COOKED HALIBUT

*Wilted Spinach, Sauce Vin Blanc, Fleurons*

29

### TURBOT A LA PLANCHA

*Leeks, Turnips, Homemade Gnocchi, Bacon, Black Truffle Sauce*

29

### ROASTED MAINE LOBSTER

*Artichokes, Chanterelles, Lobster Emulsion*

34

### ARTISANAL PASTA

*Winter Vegetables, Salsify Purée, Mushroom Froth*

21

### POULET FERMIER

*Roast Organic Chicken, Farro, Hen Of The Woods, Kale*

26

### CÔTE DE PORC

*Berkshire Pork Chop, Swiss Chard, Pommes Parisiennes*

28

### ENTRECÔTE GRILLÉE

*7 oz. Black Angus NY Strip Steak, Grilled Royal Trumpets, Pommes Frites, Chimichurri*

32

### BURGER.MX

*Avocado, Poblano, Tomato, Lettuce, Chipotle Mayo, Jalapeño Pickle*

17

# THE AMERICANO