

Dinner Menu

OYSTER SPECIAL ½ Doz 1 Doz MP

COLD APPETIZERS

- TERRINE PERIGOURDINE** 28
Terrine of Foie Gras with Homemade Chutney, Fennel Bread
- WAGYU CARPACCIO** 21
Thin Slices of Prime Beef Tenderloin with Truffle Mayonnaise, Arugula, Mushrooms and Parmesan Cheese Shavings
- TUNA CARPACCIO** 18
Thin Slices of Yellowfin Tuna Marinated with Lemon and Extra Virgin Olive Oil Served with Cherry Tomato and Red Onion over Greens
- ASSORTED CHEESE PLATTER** 17
Selection of Imported Cheeses Served with Homemade Jam

HOT APPETIZERS

- SEARED FOIE GRAS** 24
Artichoke Confit, Bordeaux Sauce
- COQUILLE SAINT JACQUES** 18
Lobster and Scallop Gratin
- MUSSELS GLOUTON** 24
Mediterranean Mussels Perfumed with Chablis, Garlic Croutons

ESCARGOTS BOURGOGNE

HALF Dozen 12
ONE Dozen 16

SALADS

- AVIGNON SALAD** 13
Endive and Arugula Salad, Tomato Confit, Shaved Parmesan Cheese Extra Virgin Olive Oil and Lemon Dressing
- BURRATA MONDRAGONE** 4 oz 19
Burrata, Organic Tomatoes, Kalamata Olive Puree and Pesto Sauce over Greens
- CHAVIGNOL SALAD** 15
Baby Organic Lettuce, Artichoke Hearts, French Goat Cheese, Granny Smith Apple, Hazelnuts
- SHRIMP SALAD** 18
Baby Organic Lettuce, Shrimp, Asparagus, Celery, Cherry Tomatoes, Avocado, Extra Virgin Olive Oil, Pink Pepper

STEAK TARTARE
23

TUNA TARTARE
Yellowfin Tuna with Fresh Herbs
21

SOUPS

- FRENCH ONION SOUP** 13
Crouton, Gruyere cheese
- TOMATO SOUP** 10
Fresh Cream, Basil Cruton

18% GRATUITY WILL BE ADDED FOR YOUR CONVENIENCE

PASTA

- LOBSTER RISOTTO** 29
Smoked Pancetta, Homard Bisque
- RISOTTO MONTECATINI** 23
Porcini Mushrooms, Mozzarella Cheese and Basil
- LINGUINE DELLALUNA** 25
Shrimp, Scallops and Avocado, Slightly Spicy
- SPAGHETTI CARMELITA** 13
Olive Oil and Peperoncino
- PENNE ALLA VODKA** 18
Tomato and Prosciutto, Vodka Cream Sauce

FISH & SEAFOOD

- SAUTEED FILLET OF SNAPPER** 36
Bercy Sauce, Asparagus Flan
- SHRIMP AND SCALLOPS FLAMBÉ** 38
Aromatic Herbs, Roasted Spring Onions
- SEARED YELLOWFIN TUNA** 36
Fresh Tomato Sauce, Orange Supreme, Asparagus Tips over Greens
- GRILLED WHOLE BRANZINO** 47
Served with Grilled Vegetables
- LE SAUMON EN CROUTE** 29
Grilled Salmon Fillet Encrusted in Celery Root, Soya Reduction Sauce

MEAT & POULTRY

- STEAK FRITES** 12oz 44
Grilled New York Strip Steak, French Fries, Baby Greens, Bernaise Sauce
- GRILLED BONE-IN RIB EYE** 16oz 52
Celery Root Mashed Potatoes, Bordelaise Sauce
- TOURNEDOS ROSSINI** 8 oz 54
Filet Mignon with Foie Gras, Perigourdine Truffle Sauce
- BEEF BOURGUIGNONNE** 35
Beef Cheek Stew Bourguignon
- DUCK CONFIT** 38
Chantarelle Mushrooms, Caramelized Carrots, Plum Sauce
- ORGANIC ROASTED CHICKEN** 21
Half-Chicken with Fresh Herbs, Chasseur Sauce

PORTION FOR TWO

CHATEAUBRIAND 22 Oz 48 pp
Served with Béarnaise Sauce
Available for two only

SIDES

- SAUTEED STRING BEANS 10 Each
- ASPARAGUS AND BABY BOK CHOY SAUTEED WITH LE BEURRE NOISETTE
- MASHED POTATOES WITH FRENCH GOAT CHEESE
- STEAMED VEGETABLE PANACHE
- CHANTERELLE AND CHAMPIGNON SAUTEED WITH CARROTS AND GREEN BEANS
- ROASTED POTATOES ■ SAUTEED SPINACH ■ FRENCH FRIES



CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, POULTRY OR SEAFOOD INCREASES YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



SIGNATURE COCKTAILS

— 16 Each —

GLOUTONNERIE MARTINI

Greygoose La Poire, Pama, Lemon Juice, Sage Leaves

CHERRY BLOSSOMS

Greygoose Cherry Noir, Cointreau Noir, White Cranberry Juice

PARMESE

Greygoose Le Melon, Prosciutto Reduction, Melon, Lemon Juice

GINGER ROSEMARY COLLINS

Belvedere, Ginger Puree, Ginger Beer, Lime Juice, Rosemary

ASIAN CAIPIROSCA

Ciroc, ByeJoe Red, Chartreuse, Fresh Pear

ROSE 75

Bombay Sapphire, Rose Petal Reduction, Lemon Juice, Champagne

HONEYPEÑO

Tanteo Jalepeño Tequila, Kiwi, Mint, Honey, Lime Juice, Kiwi Foam

BLACKBERRY MARGARITA

Don Julio Blanco, Grand Marnier, Agave Nectar, Blackberries

CHIPOTLE JALISCO

Ambhar Artisanal Reposado Tequila, Chipotle Reduction, Lemon Juice

GOLDENEYE

Blackwell Rum, Lime Juice, Brown Sugar, Pineapple, Tarragon

YOSHITINI

ByeJoe Dragon Fire, Cucumber Juice, Ginger Juice, Lemon Juice

L'EXOTIQUE

Grand Marnier, Hibiscus Reduction, Lime Juice, Mint

FRENCH GINGER MOJITO

Hennessy, Ginger Beer, Canton, Chartreuse

BITE MY BULLET

Bulleit Rye, Grand Marnier, Lemon Juice, Bitters

THE NEW OLD FASHION

Maker's Mark, Strawberries, Honey, Lemon Juice, Ginger Beer



LA GLOUTONNERIE

MEDITERRANEAN KITCHEN

MIAMI BEACH

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