

# La PLAGE

## Happy Easter

85 per pers, young adult 45 (12 years /under, special menu), kiddy menu 12

### To Share

LA PLAGE SEAFOOD TOWER Sup 120  
premium oysters, lobster, shrimp, clams, ceviche  
mignonette, mezcal-cocktail sauce

VINE RIPENED TOMATO PINSA Sup 24  
stracciatella, calabrian essence, basil

### Appetizers

CHILLED SEAFOOD ON ICE  
2 Nohank oysters, 3 littleneck clams 2 jumbo shrimp, mignonette, mezcal-cocktail sauce

CREAM OF ASPARAGUS SOUP  
poached farm egg, chanterelle mushroom, truffle essence

SEARED CRAB CAKE  
carrot-ginger mousseline, frisée & fines herb bouquet

MOULES "MARINIÈRE"  
Pemaquid Maine Mussels, garlic-chardonnay broth, grilled country bread

CRISPY COPPS ISLAND OYSTERS CT (6PC)  
cilantro tsatsiki sauce

EASTER CHICORY SALAD  
endive, frisée, treviso, Granny smith, Bayley Hazen blue, pecan, red wine dressing

TUNA TARTARE  
English pea, preserved lemon, stracciatella, herb oil

POINT JUDITH GRILLED CALAMARI ESCABECHE  
tomato vinaigrette, chorizo, fingerling, Castelvetro olives

PROSCIUTTO & BLACK MISSION FIGS  
goat cheese, roquette arugula, pistachio, golden balsamic agrodolce

### Entrees

LA PLAGE GRILLED SEAFOOD COBB SALAD  
calamari, shrimp, scallops, smoked salmon bacon  
baby greens, feta, avocado, corn, cherry tomato, cukes, calamansi vinaigrette

HOMEMADE CAVATELLI & OREGON MOREL MUSHROOM  
green asparagus, English peas, corn, parmesan

LOCAL BLACK BASS "A LA PLANCHA"  
fennel mousseline, jumbo green asparagus, confit cherry tomatoes, O.B.B. sauce

FAROE ISLAND SALMON  
cauliflower risotto, root soffritto, Genevoise sauce

ROASTED BERKSHIRE PORK CHOP  
new crop potatoes, lardons, apple, prune, mushroom, hard cider au jus

GRILLED LAMB CHOPS  
rosemary-garlic roasted fingerling, cumin scented spring carrot, salsa verde

ANGUS NY STEAK "AU POIVRE"  
French fries, petite cress, green peppercorn sauce

### Desserts

PINEAPPLE CARROT CAKE  
honey ice cream, ginger butterscotch sauce

SPRING BERRY PAVLOVA  
vanilla mousseline, passion fruit coulis

LEMON PANNA COTTA  
bay leave-blackberry coulis

RASPBERRY CRÈME BRULÉE  
Vanilla custard, Milano cookie

LA PLAGE BROWNIE SUNDAE  
vanilla ice cream, roasted strawberry sauce, Chantilly cream, candied almond

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

## From the bar

THE CATAMARAN  
Breckenridge gin, CT rhubarb liqueur  
grapefruit, tiki bitters, rosemary

RED EYE TO PARIS  
bourbon, pavan liqueur, aperol  
fresh lime



SMOKE ON THE WATER  
tanteo chipotle tequila, stirring's ginger liqueur  
wild moon rose, orgeat

RIO PRAIA  
vodka, passion fruit liqueur, guava nectar

## Wine selection

### SPARKLING & CHAMPAGNE

|                                 |    |     |
|---------------------------------|----|-----|
| Prosecco Jeio Valdobiaddene     | 12 | 48  |
| Sparkling Rose, Gratien&Meyer   | 13 | 52  |
| Champagne Taittinger Prestige   | 24 | 100 |
| Champagne Laurent Perrier 375ml | 22 | 55  |
| Champagne Gosset Grande Reserve | -  | 120 |
| Champagne Billecart Salmon Brut | -  | 140 |
| Rose Champagne Laurent Perrier  | -  | 190 |

### WHITE WINES

|   |    |     |
|---|----|-----|
| Chardonnay, Louis-Jadot Bourg Blc, FR, '19    | 14 | 58  |
| Pinot Blanc, Elk Cove, OR, '18                | 15 | 60  |
| Bordeaux Blanc, Ch. Nicot, FR, 2019           | 12 | 48  |
| Furmint, Oddity, Hungary, '18                 | 11 | 44  |
| Vermentino, L'Airone, IT, '19                 | 12 | 52  |
| Pouilly Fume Sav Blc, La craie, FR, '19       | 14 | 55  |
| Pierre Sparr Riesling Grande Reserve, FR, '18 | 14 | 55  |
| Phoenix Williamette Blanc, OR, '20            | 25 | 90  |
| Chardonnay Eola Amity Hills, WA, '18          | 16 | 70  |
| White Blend Luminense L'ecole, WA '19         | 16 | 67  |
| Craggy Range Sav Blc, CA, '19                 | -  | 60  |
| Chardonnay, Camille Giroud, Burg, FR, '18     | -  | 65  |
| Cakebread Cellars Sav Blc, CA, '19            | -  | 87  |
| Chardonnay Carpe Diem Anderson, CA, '18       | -  | 75  |
| Chardonnay Resonance Hyland Vnyd, CA, '17     | -  | 139 |
| Wolffer Perle Chardonnay, NY, '19             | -  | 80  |
| Rombauer Chardonnay, CA, '19                  | -  | 98  |
| Duckhorn Sauv Blanc, CA, 19                   | -  | 90  |
| Chablis Premier Cru, Drouhin-Vaudon FR '19    | -  | 90  |
| Calera Mt Harlan, CA, '17                     | -  | 130 |
| Bordeaux, Ch. Carbonnieux, G.C. Classé, '19   | -  | 135 |

### ROSE

|  |    |     |
|--|----|-----|
| Rose Chiaretto, IT, '20                      | 12 | 48  |
| La Croix Des Templiers Rose, Provence '20    | 14 | 55  |
| Wolffer Finca Rose, Argentina, '21           | 12 | 48  |
| Ott, Clos Mireille, Cru Classé, Provence '20 | -  | 135 |
| Wolffer Estate, Grandioso, LI, NY '20        | -  | 80  |

### RED WINES

|  |    |     |
|--|----|-----|
| Malbec, Paul Mas, FR, '19                      | 12 | 50  |
| Primitivo Quid, IT '19                         | 12 | 50  |
| Faiveley Burgundy, FR, '19                     | 18 | 69  |
| Cab Sauv Greenwing By Duckhorn, WA '18         | 16 | 69  |
| Chianti Classico Casa Emma, IT '17             | 17 | 67  |
| Delas Crozes Hermitage, FR '18                 | -  | 115 |
| Pinot Noir Bergstrom Gregory Ranch, CA '16     | -  | 140 |
| Cab Sauv Frogs Leap, CA '17                    | -  | 150 |
| Chateau St Ahon Haut Medoc, FR '14             | -  | 70  |
| Gigondas Clos De Garde, FR '17                 | -  | 90  |
| Cab Sauv Sequoia Grove Napa, CA '19            | -  | 135 |
| Chateau Palmer, FR '12                         | -  | 980 |
| Chateau Des Laurets, FR '15                    | -  | 75  |
| Priorat Familia Torres Salmos, SP '17          | -  | 98  |
| Brunello Di Montalcio, Il Cavaliere IT '13     | -  | 140 |
| Barolo Tre Ciabot, IT '16                      | -  | 125 |
| Pinot Noir Cuvee Classe Belle Pente, OR 2018   | -  | 90  |
| Pinot Noir William Selyem Sonoma, CA 2018      | -  | 295 |
| Merlot Duckhorn 3 Palms, CA 2019               | -  | 280 |
| Pinot Noir, Kostabrown, Russian River, CA 2019 | -  | 270 |
| Barolo Vignes De Fantini, IT 2016              | -  | 130 |
| Barbaresco Cantina Del Pino, IT 2015           | -  | 127 |

### BOURBON

|   |
|---|
| Angel's Envy 14                         |
| Basil Hayden 13                         |
| Blanton's 15                            |
| Four Roses Single Barrel 15             |
| Hudson Bourbon 15                       |
| Knob Creek 12                           |
| Litchfield Batchers 13                  |
| Michter's US-1 Single Barrel Bourbon 12 |
| Maker's Mark 13                         |
| Mad River Bourbon 14                    |
| Widow Jane American Oak 15              |

### RYE

|                                 |
|---------------------------------|
| High West Double Rye 10         |
| High West Rendezvous Rye 16     |
| High West Yippee Ki-Yay Rye 22  |
| Hudson Manhattan Rye 14         |
| Mad River Revolution Rye 14     |
| Templeton 4yr The Good Stuff 14 |
| Redemption Rye 10               |
| Russell's Reserve 14            |

### DIGESTIFS

|                            |
|----------------------------|
| Lazzaroni Sambuca 12       |
| Berta Elisi Grappa 26      |
| Monte Negro Amaro 11       |
| Nonino Grappa 13           |
| Sandeman 20yr 15           |
| Taylor Fladgate 1969 26    |
| St Vivant Armagnac 14      |
| Larresingle XO Armagnac 24 |
| Busnel VSOP Calvados 14    |
| Guillon-Painturaud VSOP 18 |

### DRAUGHT & CRAFT

|   |
|---|
| EAST ROCK PILSNER \$8                       |
| BROKEN SYMETRY NIBUS \$10                   |
| BLUE MOON BELGIAN WHEAT ALE \$8             |
| SIP OF SUNSHINE IPA \$11                    |
| BROKEN SYMETRY RADIANT ECLIPSE SOUR ALE \$8 |
| 3 FLOYD ZOMBIEDUST PALE ALE \$9             |
| SINGLE CUT KIM HIBISCUS FRUITY ALE \$11     |
| MILLER HIGH LIFE LAGER \$6                  |

### BOTTLES

|  |
|--|
| LAGUNITAS LIL SUMPIN IPA \$8           |
| BROOKLYN LAGER \$7                     |
| WHALE TALE PALE ALE \$8                |
| DOGFISH HEAD LEMON QUEST N/A WHEAT \$7 |
| BROOKLYN SPECIAL EFFECTS N/A LAGER \$9 |
| 2 ROADS LIL HEAVEN IPA \$8             |
| ALLAGASH TRIPEL IPA \$12               |
| VT CITIZEN CIDER VARIETY \$7           |
| SIXPOINT SMOOTHIE HAZY IPA \$7         |