Tuna Tartare* cucumber, shallot, caper, crème fraîche, relish
Octopus seasonal vegetable salad
Baked Scallops harissa butter, parsley on the half shell, baguette
Fried Shrimp pickled red onion, saffron aioli*
Fried Calamari harissa honey saffron aioli*
Salad tomato, radish, goat cheese pickled peppers, dijon vinaigrette

NICO 'Quenelle’ sauce nantua, crawfish, mushrooms
Chicken Cordon Bleu fingerling potato, haricot vert, orange demi glace
Flounder Meunière potato hash, almond, carrot, brown butter beurre blanc
Bouillabaisse de Marseille fish, shrimp, mussels, octopus, clams, bay scallops aioli* crouton
Duck Confit seasonal accoutrements
Burgundy Sea Scallops rice pilaf, mushrooms, parsley cream
Parisian Gnocchi shrimp, peas, seasonal vegetable *available vegetarian upon request
Fire Roasted Fish tomato provencal, beurre rouge +5pp
Lobster Roll toasted brioche, pommes frites, camembert fondue +10pp
Filet bordelaise, tomato provencal, pommes frites +10pp

Crème Brûlée vanilla custard, caramelized sugar, served with cookies
Chocolate Cake served with chocolate ice cream
Baked Alaska vanilla ice cream, cookie crumble, caramel, meringue, toasted with orange liqueur and 151 rum

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
PLATED a la carte

Family Style Sides  potato gratin, green vegetable, seasonal vegetable  +10pp
Raw Oysters*  assorted selection MKT
Roasted Oysters  provencal butter or camembert  +18 for 6
Petit Plateaux*  6 Island Creek (MA), 6 Lowcountry Cups (SC), 6 shrimp cocktail, tuna tartare  +60
Plateaux Royal*  6 Lowcountry Cups (SC), 6 Island Creek (MA), 6 Caviar Oyster (NC), 12 shrimp cocktail  +190
tuna tartare, crab legs, whole lobster
1/2 LB Shrimp*  cocktail sauce, aioli* lemon, hot sauce, crackers  +16
1/2 LB Crab Legs*  cocktail sauce, aioli* lemon, hot sauce, crackers  +25

HORS D’OEUVRES priced per piece

Mini Tuna Tartare 3  Cucumber Scallop Crudo 4
Cheese Puff 4  Escargot 3
Fried Oyster 2  Mini Lobster Roll 7.5
Fried Shrimp 2  Mini Beef Tartare 5
Mini Potato Caviar 4  Roasted Oyster 3
Raw Oyster MKT
PLATED BRUNCH
served with coffee, tea, and assorted juices

APPETIZER

Mixed Green Salad  lettuce, tomato, radish goat cheese toast, pickled peppers dijon vinaigrette
Tomato Salad  fromage frais, mint dressing, tomato

ENTREE

NICO Cheeseburger  remoulade, pickled red onion tomato, pommes frites
Monte Cristo  ham, gruyere, dijon harissa honey
Fruit de Mer  bay scallops + shrimp, potato hash, peppers, hollandaise, poached eggs
Benedict Potato Tartine  two poached eggs, ham, potato hash, hollandaise
Scramble Tartine  two eggs scrambled, fromage frais, potato hash, tomato, avocado
Lobster Roll  toasted brioche, pommes frites, camembert fondue +15

THIRD
served family style

French Toast  syrup, crème fraîche, seasonal fruit

$48 PER PERSON
**BUFFET BRUNCH**

served with coffee, tea, and assorted juices

<table>
<thead>
<tr>
<th>SAVORY select 3</th>
<th>SWEET select 1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs</td>
<td>French Toast</td>
</tr>
<tr>
<td>Monte Cristo</td>
<td>Waffle</td>
</tr>
<tr>
<td>Croque Madam</td>
<td></td>
</tr>
<tr>
<td>Benedict Tartine</td>
<td></td>
</tr>
<tr>
<td>NICO Burger</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SIDES select 2</th>
<th>EXTRAS a la carte</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon</td>
<td>Raw Oysters MKT</td>
</tr>
<tr>
<td>Sausage</td>
<td>Roasted Oysters +17</td>
</tr>
<tr>
<td>Toast with Jam</td>
<td>Petit Plateaux +60</td>
</tr>
<tr>
<td>Fresh Fruit</td>
<td>Plateaux Royal +250</td>
</tr>
<tr>
<td>Breakfast Potatoes</td>
<td>Salad +8 (price pp)</td>
</tr>
</tbody>
</table>

$62 PER PERSON