



STARTERS

Olives (Les Olives)	3
<i>marinated Mediterranean olives</i>	
Pistachio Olive Tapenade	6
<i>with grilled flatbread</i>	
Baked Polenta	9
<i>summer squash, corn and tomato salsa, avocado, goat cheese, creamy tomato sauce</i>	
Fondue (Fondue d'Épinards et Artichauts)	9
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
Escargots Aixoise	10
<i>Burgundy snails, garlic herb butter with crostini</i>	
Crispy Eggplant and Fried Mozzarella	9
<i>oven-dried cherry tomato relish, pistou, balsamic</i>	
Shrimp Croquette	11
<i>pistachio crusted shrimp, chimichurri, pea shoots</i>	
Blackened Beef Tip Brulée	11
<i>blue crab, hollandaise, blue cheese crumbles, grilled flatbread</i>	
Assorted Cheese Plate (Assiette de fromage)	15
<i>assorted cheeses, dried fruit, spiced nuts, marinated olives, crostini</i>	
Foie Gras Torchon	18
<i>house salt cured pâté, kumquat marmalade, watercress, crostini</i>	

SOUP AND SALADS*

*Add to any salad (6oz) chicken \$5, (4oz) steak \$8, (5.5oz) salmon \$11, (5.5oz) albacore tuna steak \$9

Soupe du Jour	5 /7
French Onion Soup (Soupe à l'Oignon Française)	8
House Salad (Salade maison)	6
<i>organic baby greens, cucumber and cherry tomatoes, herb vinaigrette</i>	
Heirloom Tomato Salad	10
<i>fresh mozzarella, corn and avocado, mixed greens, sunflower seeds, balsamic</i>	
Caesar Salad (Salade César)	6/10
<i>crisp romaine, house-made croutons, house César dressing (may substitute kale for romaine)</i>	
Goat Cheese Salad (Salade Chèvre)	11
<i>almond crusted Laura Chenel goat cheese, roasted pecan crumble, Medjool dates, mesclun greens, champagne vinaigrette</i>	
Apple Salad (Salade au pommes)	7/11
<i>Little Gems romaine lettuce, Fuji apples, candied walnut crumble, blue cheese, dried cranberries, Dijon apple cider dressing</i>	
Summer Shrimp Salad	19
<i>mixed greens, grilled shrimp, quinoa, nectarines, avocado, cucumber, pistachio, lemon-honey vinaigrette</i>	

Executive Chef
Roderick Williams

Sous Chef
Eric Rademacher

PRIX FIXE

\$25 per person for 2 courses \$30 per person for 3 courses

First Course

Cup of Soup of the Day

French Onion Soup

Small Caesar or House Salad

Second Course

Chicken

Salmon (add \$5)

Petit Château (add \$5)

Third Course

Lemon Pots de Crème

Profiteroles (2)

Gelato or Sorbet

Add House White, Red or Rosé Wine 7/glass

ENTRÉES

Chicken Paillard (Poulet)	22
<i>panko and herb chicken cutlet, roasted garlic potato purée, haricots verts, preserved lemon-caper beurre blanc</i>	
Fennel Crusted Pork Tenderloin	24
<i>risotto primavera, garlic green beans, zucchini-anise sauce</i>	
Salmon (Saumon)	26
<i>pan-roasted salmon, pappardelle pasta, caramelized cauliflower and fennel, pistachio pesto</i>	
Seared Sea Scallops (Coquilles Saint-Jacques)	33
<i>nectarine and basil risotto, stone fruit salsa, garlic green beans, lemon aioli</i>	
Pan Roasted Halibut	34
<i>garden ratatouille, charred tomato broth, oven-dried tomato relish, basil oil</i>	
Short Ribs (Côtes du bœuf)	25
<i>boneless spiced rum braised beef short ribs, forest mushroom risotto, green beans, pan jus</i>	
Petit Château	29
<i>9 oz. bistro filet, roasted garlic mashed potatoes, seasonal vegetables, demi-glace</i>	
Cast Iron Pan Seared 10 oz. Rib Eye Steak	32
<i>Togarashi spice rubbed rib eye, Cajun fried potato wedges, summer squash, chimichurri</i>	
Beef Wellington	38
<i>6 oz. filet mignon, puff pastry, mushroom duxelles, prosciutto, mashed potatoes, green beans</i>	
Hamburger Provençal	14
<i>½ lb. Angus beef, caramelized onions, house-made bun, choice of french fries, soup or salad</i>	

Additions: (7 oz. lobster tail \$25 / 4 oz. sea scallops \$20 / 5 grilled gulf prawns \$15)

VEGETARIAN ENTRÉES

Gnocchi (Gnocchi Maison)	11/17
<i>house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic</i>	
Risotto Primavera	11
<i>summer squash, roasted peppers, tomatoes, roasted garlic, haricots verts, pea shoots</i>	
Portobello Burger	13
<i>grilled Portobello mushroom marinated in balsamic and olive oil, onion, lettuce, tomatoes, provolone cheese with pistou aioli on a house-roll, choice of french fries, soup or side salad</i>	
House-Made Ravioli	18
<i>ricotta blend with roasted garlic, lemon zest and thyme, herbed pasta, pistachio pesto charred tomato broth</i>	

Corkage \$13

18% gratuity and maximum of three forms of payment for parties of 7 or more

~ Consuming raw or uncooked foods may be a health risk ~

We accept Visa, MasterCard and American Express; however, do not accept personal or traveler's checks. *07-20-17