



STARTERS

Olives (Les Olives)	3
<i>marinated Mediterranean olives</i>	
Pistachio Olive Tapenade	6
<i>with grilled flatbread</i>	
Blistered Shishito Peppers	8
<i>Togarashi spice, sesame aioli</i>	
Fondue (Fondue d'Épinards et Artichauts)	9
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
Pan Seared Foie Gras	18
<i>pork belly, watercress, cumquat marmalade, crostini</i>	
Escargots Aixoise	10
<i>Burgundy snails, garlic herb butter with crostini</i>	
Duck Confit Crêpes	11
<i>confit duck leg, watercress, goat cheese, cranberry port reduction</i>	
Shrimp Croquette	11
<i>pistachio crusted shrimp, chimichurri</i>	
Smoked Sturgeon (Esturgeon fumé)	11
<i>smoked sturgeon rillettes with caraway flatbread and gherkins</i>	
Assorted Cheese Plate (Assiette de fromage)	15
<i>assorted cheeses, mixed nuts, marinated olives, crostini</i>	

SOUP AND SALADS*

*Add to any salad (6oz) chicken \$5, (4oz) steak \$8, (5.5oz) salmon \$9, (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>	
Artichoke and Arugula Salad	9
<i>crispy fried baby artichoke and sweet onions, goat cheese, smoked tomato vinaigrette</i>	
Spinach Salad (Salade d'épinards fanées)	7/10
<i>wilted baby spinach, mushrooms, red onion, boiled egg, pine nuts, warm bacon 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>	
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>	

Executive Chef
Roderick Williams

PRIX FIXE

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

First Course

Second Course

Third Course

Cup of Soup of the Day
French Onion Soup
Small Caesar or House Salad

Chicken
Salmon (add \$5)
Petit Château (add \$5)

Lemon Pots de Crème
Profiteroles (2)
Gelato or Sorbet

Add House White, Red or Rosé Wine 7/glass

ENTRÉES

Chicken Paillard (Poulet)	21
<i>panko and herb chicken cutlet, roasted fingerling potatoes, baby artichokes and leeks, preserved lemon-caper beurre blanc</i>	
Pork Rib Chop (Côtes du Porc)	23
<i>Dijon cream, demi glace, pappardelle pasta, asparagus, fried kale</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>duck confit and potato hash, baby spinach, huckleberry beurre blanc</i>	
Short Ribs (Côtes du bœuf)	24
<i>boneless spiced rum braised beef short ribs, forest mushroom risotto, asparagus, pan jus, balsamic</i>	
Petit Château (add 7 oz. butter poached lobster tail \$20)	29
<i>9 oz. bistro filet, roasted garlic mashed potatoes, seasonal vegetables, demi-glace</i>	
Beef Wellington (add 7 oz. butter poached lobster tail \$20)	38
<i>6 oz. filet mignon, puff pastry, mushroom duxelles, prosciutto, mashed potatoes, asparagus</i>	
Hamburger Provençal	14
<i>½ lb. Angus beef, caramelized onions, house-made bun, choice of side</i>	

VEGETARIAN ENTRÉES

Gnocchi (Gnocchi Maison)	11/17
<i>house potato gnocchi, wild mushrooms, cream, truffle essence</i>	
Risotto	11
<i>spring pea and asparagus risotto, mascarpone and parmesan, chimichurri, 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 side</i>	
Eggplant Parmesan	15
<i>panko crusted eggplant, house marinara, parmesan and mozzarella, sautéed kale, pistou</i>	

SIDES

6

**Roasted Garlic Mashed Potatoes
Pistachio Pesto Pappardelle**

**Caramelized Cauliflower and Fennel
French Fries or Sweet Potato Fries**

Corkage \$13

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

We accept Visa, MasterCard and American Express; however, do not accept personal or traveler's checks.