



SMALL PLATES

Olives (Les Olives)	3
<i>marinated Mediterranean olives</i>	
Pistachio Olive Tapenade	6
<i>with grilled flatbread</i>	
Crab Cakes	13
<i>mache, shaved fennel, orange segments, habanero-citrus remoulade</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, crostini</i>	
Braised Beef Cheeks	11
<i>polenta, goat cheese, roasted peppers, pan jus</i>	
Spiced Brussels Sprouts	9
<i>toasted cashews, Medjool dates, chili spice, bacon</i>	
Lobster & Shrimp Risotto	15
<i>preserved lemons, parmesan, basil oil</i>	
Assorted Cheese Plate (Assiette de fromage)	15
<i>assorted cheeses, dried fruit, spiced nuts, marinated olives, crostini</i>	
Black Garlic Fettuccini	9
<i>roasted butternut squash, brown butter sage, piperade, pistou</i>	

SOUP AND SALADS*

*Add to any salad (6oz) chicken \$5, (4oz) steak \$8, (5.5oz) salmon \$11, (5.5oz) albacore tuna steak \$10

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>	
Golden Beet & Mache Salad	10
<i>roasted beets, gorgonzola, candied almonds, pomegranate vinaigrette</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>	

Executive Chef
Roderick Williams

Sous Chef
Eric Rademacher

PRIX FIXE

\$28 per person for 2 courses \$32 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
Short Ribs

Third Course

Lemon Pots de Crème
Profiteroles (2)
Gelato or Sorbet

Add House White, Red or Rosé Wine 7/glass

ENTRÉES

Chicken Paillard (Poulet)	23
<i>panko and herb chicken cutlet, roasted garlic potato purée, broccolini, preserved lemon-caper beurre blanc</i>	
Pork Osso Buco	28
<i>fried parmesan polenta, portobello stew, pistachio pesto, Brussels sprouts and bacon, pan jus</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>butternut squash risotto, roasted pepper piperade, broccolini, leek coulis</i>	
Roasted Rack of Lamb	34
<i>parsnip purée, mushroom and butternut squash, brown butter cabbage, demi-glace</i>	
Short Ribs (Côtes du bœuf)	26
<i>boneless spiced rum braised beef short ribs, forest mushroom risotto, broccolini, pan jus</i>	
Petit Château	29
<i>9 oz. bistro filet, roasted garlic mashed potatoes, broccolini, demi-glace</i>	
Pan Seared New York Steak	32
<i>roasted parsnip, potato and turnip ragout, Brussels sprouts, port-gorgonzola butter, demi</i>	
Beef Wellington	38
<i>6 oz. filet mignon, puff pastry, mushroom duxelles, prosciutto, mashed potatoes, broccolini</i>	
Hamburger Provençal	15
<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>	
Butternut Squash Risotto	12
<i>butternut squash risotto, roasted pepper piperade, leek coulis</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>	
Butternut Squash Lasagna	19
<i>butternut squash purée, brown butter sage béchamel, mozzarella and parmesan, broccolini</i>	

Corkage \$20

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. *10-05-17