



Prix Fixe Summer Dinner Menu

Two Courses \$25

Three Courses \$30

Starters

(choose one)

Soupe de Tomates local tomatoes and basil purée

Aumônière au Fromage de Chèvre warm almond crusted Laura Chenel goat cheese, local peaches, mesclun greens, shaved shallot, raspberry honey vinaigrette

Salade de Tomates Ancienne local heirloom tomatoes, cucumbers, capers, shaved shallot, marinated buffalo mozzarella, Lucero aged balsamic

Fondue d'Épinards et Artichau spinach, goat cheese and artichoke fondue, served with grilled flat bread

Escargots Aixoise burgundy snails in a compound butter of fennel, shallots, anchovies, parsley and garlic

Plats de Résistance

(choose one)

Darne de Saumon Grand Aïoli grilled salmon steak, mixed vegetables, rémoulade sauce, lemon parsley butter

Gnocchis Maison house-made potato gnocchi with fresh seasonal mushrooms and truffle essence

Crevettes Rosé Safrane grilled prawns, toasted orzo, wild arugula, Niçoise olives, tomato confit, saffron butter

Poulet a l'Estragon all natural chicken roasted with tarragon, brown and wild rice, local green beans, natural jus

Entrecôte Grillée grilled, all-nature petite New York strip, heirloom tomatoes, Fourme d'Ambert cheese

Dessert

(choose one)

Profiteroles cream puffs filled with vanilla bean ice cream, toasted almonds and chocolate sauce

Crème Brûlée traditional French vanilla bean custard

Sorbet et Gelato du Jour

Corkage \$13

18% gratuity and one check for parties of 7 or more

(Entertainment Card and Other Discounts Do Not Apply to Prix Fixe Menu)

Sous Chef
Derrick Sand

Chef Partner
Shane McMahon

Pastry Chef
Sandra France