SMALL PLATES

Olives 🅖 🅥   3
marinated Mediterranean olives

Pistachio Olive Tapenade 🅥   8
with grilled flatbread

Fondue 🅥   9
spicy spinach and artichoke fondue with grilled flatbread

Crab Cakes   13
with mâche, shaved fennel, citrus segments and habanero citrus remoulade

Duck Confit 🅖   13
persimmon, roasted beets and mustard greens with black cherry gastrique

Escargots   11
Burgundy snails, garlic herb butter, crostini

Crispy Brussels Sprouts 🅖   10
with pancetta, pomegranate, pistachio and balsamic

Lobster and Shrimp Risotto 🅖   15
preserved lemons, parmesan, basil oil

Meat & Cheese Board   25
*mixed olives, nuts, grilled grapes, brie, goat cheese and seasonal cheese, chorizo, salami,
prosciutto and flatbread*

Short Rib Empanadas   12
with piperade and chimichurri

SOUP AND SALADS*

*Add to any salad: 6 oz. chicken $5 / 4 oz. steak $8 / 5 oz. salmon $11 / 5 oz. albacore tuna steak $10

Soupe du Jour   5 /7

French Onion Soup   8

House Salad 🅖 🅥   6
organic baby greens, cucumber and cherry tomatoes, herb vinaigrette

Beet and Citrus Carpaccio 🅖🅥   12
with toasted pine nuts, goat cheese and champagne vinaigrette

Persimmon Pomegranate Salad 🅖🅥   12
with ricotta, walnuts, mâche and pomegranate vinaigrette

Caesar Salad   6/10
*crisp romaine, house-made croutons, house César dressing
(may substitute kale for romaine)*

Chèvre Salad 🅥   11
*almond crusted Laura Chenel goat cheese, roasted pecan crumble, Medjool dates,
mesclun greens, champagne vinaigrette*

Fuji Apple Salad 🅖 🅥   7/11
*Little Gems romaine lettuce, Fuji apples, candied walnut crumble, blue cheese,
dried cranberries, Dijon apple cider dressing*

🅖 *= Gluten-Free*   🅥 *= Vegetarian*

Chef Nick Alves

ENTRÉES

Provençal Roasted Half Chicken ⓖ   29
roasted root vegetables (sweet potatoes, parsnip, carrots, shallots) and gravy

Braised Lamb Shank ⓖ   35
parmesan polenta, wild mushroom stew, Brussels sprouts, pesto, pan jus

Pan Roasted Salmon   27
pan-roasted salmon, pappardelle pasta, caramelized cauliflower and fennel with pistachio pesto

Miso Glazed Halibut ⓖ   36
with basmati rice, grilled bok choy, a coconut butter broth and cashews

Seared Sea Scallops ⓖ   33
apple, walnut and kale quinoa with butternut squash purée and crispy Brussels sprout leaves

Short Ribs ⓖ   27
spiced rum braised boneless beef short ribs, forest mushroom risotto, seasonal vegetable, pan jus

Petit Château ⓖ   29
9 oz. bistro filet, roasted garlic mashed potatoes, seasonal vegetable, demi-glace

Beef Wellington   38
6 oz. filet mignon, puff pastry, mushroom duxelles, prosciutto, mashed potatoes, seasonal vegetable

10 oz. Dry Aged New York Strip Steak ⓖ   42
with roasted red potatoes, seasonal vegetable and a blue cheese port compound butter

Hamburger Provençal   15
½ lb. Angus beef, caramelized onions, house-made bun, choice of french fries, soup or salad

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

VEGETARIAN ENTRÉES

Gnocchi ⓥ   11/17
house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic

Baked Butternut Squash ⓥ   18
penne with butternut squash cream sauce, chili flake, walnuts, parmesan reggiano, pesto

Portobello Burger ⓥ   13
grilled Portobello mushroom marinated in balsamic and olive oil, onion, lettuce, tomatoes, provolone cheese with pistou aïoli on a house-roll, choice of french fries, soup or side salad

<div style="text-align: center;">

ⓖ *= Gluten-Free*   ⓥ *= Vegetarian*

Corkage $20
18% gratuity 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.

</div>