



SMALL PLATES

Olives GF V	3
<i>marinated Mediterranean olives</i>	
Pistachio Olive Tapenade V	8
<i>with grilled flatbread</i>	
Fondue V	9
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
Calamari Fritto Misto	12
<i>portobello, zucchini, artichoke, olives, kale, capers, preserved lemon aioli</i>	
Escargots Aixoise	11
<i>Burgundy snails, garlic herb butter, crostini</i>	
Grilled Garlic and Herb Artichoke GF V	10
<i>Meyer lemon aioli, parmesan, sunchoke chips</i>	
Caramelized Carrot Ravioli V	9
<i>spring pea purée, miso-honey glazed carrots, pea shoots</i>	
Lobster and Shrimp Risotto GF	15
<i>preserved lemons, parmesan, basil oil</i>	
Artisan Cheese Plate V	15
<i>assorted cheeses, spiced nuts, olives, fig jam, grilled flatbread</i>	
Charcuterie Plate	18
<i>prosciutto, salami, chorizo, assorted cheeses, grapes, dried apricots, greens, flatbread</i>	

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 GF V	6
<i>organic baby greens, cucumber and cherry tomatoes, herb vinaigrette</i>	
Baby Beet & Burrata Salad GF V	11
<i>watercress and spring greens, radish, candied almonds, Meyer lemon citronette</i>	
Wedge Salad	10
<i>cherry tomatoes, pancetta, blue cheese dressing and crumbles, grilled onions, rye breadcrumbs</i>	
Caesar Salad	6/10
<i>crisp romaine, house-made croutons, house César dressing (may substitute kale for romaine)</i>	
Chèvre Salad V	11
<i>almond crusted Laura Chenel goat cheese, roasted pecan crumble, Medjool dates, mesclun greens, champagne vinaigrette</i>	
Fuji Apple Salad GF V	7/11
<i>Little Gems romaine lettuce, Fuji apples, candied walnut crumble, blue cheese, dried cranberries, Dijon apple cider dressing</i>	
Strawberry & Goat Cheese Salad GF V	11
<i>endive, mâche, avocado, hazelnut, strawberry balsamic</i>	

GF = Gluten-Free

V = Vegetarian

*Executive Chef
Roderick Williams*

*Sous Chef
Eric Rademacher*

PRIX FIXE

\$29 per person for 2 courses \$33 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
Short Ribs

Lemon Pots de Crème
Profiteroles (2)
Gelato or Sorbet

Add House White, Red or Rosé Wine 7/glass

ENTRÉES

French Cut Chicken Breast GF	24
<i>Herbs de Provence roasted fingerling potatoes, asparagus, cherry tomato relish, pistou</i>	
Spring Lamb Chop Estouffade GF	38
<i>ragout baby artichoke, asparagus, peas, shallots, applewood bacon, pistou</i>	
Pan Roasted Salmon	27
<i>pan-roasted salmon, pappardelle pasta, caramelized cauliflower and fennel, pistachio pesto, spinach</i>	
Seared Sea Scallops GF	33
<i>corn farrotto, asparagus, tomatillo and avocado salsa verde, crispy tortilla</i>	
Roasted Halibut GF	36
<i>seared white corn polenta, summer squash, creamy tomato sauce, basil oil</i>	
Short Ribs GF	27
<i>spiced rum braised boneless beef short ribs, forest mushroom risotto, asparagus, pan jus</i>	
Petit Château GF	29
<i>9 oz. bistro filet, roasted garlic mashed potatoes, seasonal vegetables, demi-glace</i>	
Grilled Beef Tenderloin	34
<i>potato pierogi, watercress coulis, roasted baby carrots, demi-glace</i>	
Beef Wellington	38
<i>6 oz. filet mignon, puff pastry, mushroom duxelles, prosciutto, mashed potatoes, asparagus</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

Farro Estouffade GF V (<i>vegan available</i>)	15
<i>pearled farro, ragout baby artichoke, asparagus, peas, shallots, pistou</i>	
Gnocchi V	11/17
<i>house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic</i>	
Portobello Burger V	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>	
Seared White Corn Polenta GF V	15
<i>summer squash, corn and tomato salsa, avocado, goat cheese, creamy tomato sauce</i>	

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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.