



## SMALL PLATES

<b>Olives</b> GF V	3
<i>marinated Mediterranean olives</i>	
<b>Pistachio Olive Tapenade</b> V	9
<i>with grilled flatbread</i>	
<b>Fondue</b> V	11
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
<b>Grilled Artichoke</b> GF V	14
<i>grilled artichoke with parmesan, sunchoke chips, and caper dill aioli</i>	
<b>Baby Octopus and Chorizo</b> GF	16
<i>grilled baby octopus and chorizo with roasted fingerling potatoes, preserved lemon aioli and chili oil</i>	
<b>Escargots</b>	13
<i>Burgundy snails, garlic herb butter, crostini</i>	
<b>Roasted Bone Marrow</b>	16
<i>roasted bone marrow with a caramelized onion and bacon jam, gremolata and toast points</i>	
<b>Lobster Ravioli</b>	16
<i>lobster stuffed house-made ravioli with a spinach pasta and cardinal sauce, candied lemon peel</i>	
<b>Meat &amp; Cheese Board</b>	25
<i>mixed olives, nuts, grilled grapes, brie, goat cheese and seasonal cheese, chorizo, salami, prosciutto and flatbread</i>	
<b>Sausage Board</b> GF	18
<i>chorizo, house-made chicken apple, and house-made seasonal sausage with house-pickled bread and butter tomatillos, pepperdoux (pickled red pepper) and whole grain mustard</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

<b>Soupe du Jour</b>	6/8
<b>French Onion Soup</b> V	9
<b>House Salad</b> GF V	7
<i>organic baby greens, cucumber and cherry tomatoes, herb vinaigrette</i>	
<b>Warm Winter Salad</b> GF	14
<i>organic Bloomsdale spinach, warm bacon vinaigrette, pear, blue cheese and candied pecans</i>	
<b>Beet and Burrata Salad</b> V GF	13
<i>frisée, roasted beets, blood orange, pomelo, burrata cheese, sunflower seeds and herb vinaigrette</i>	
<b>Caesar Salad</b>	8/12
<i>crisp romaine, house-made croutons, house César dressing (may substitute kale for romaine)</i>	
<b>Chèvre Salad</b> V	12
<i>almond crusted Laura Chenel goat cheese, roasted pecan crumble, Medjool dates, mesclun greens, champagne vinaigrette</i>	
<b>Fuji Apple Salad</b> GF V	9/13
<i>Little Gems romaine lettuce, Fuji apples, candied walnut crumble, blue cheese, dried cranberries, Dijon apple cider dressing</i>	

GF = Gluten-Free      V = Vegetarian

Chef Nick Alves

\*01-10-19

**PRIX FIXE**

**\$31 per person for 2 courses    \$35 per person for 3 courses**

**First Course**

**Second Course**

**Third Course**

Cup of Soup of the Day

Chicken

Pots de Crème

French Onion Soup

Salmon

Profiterole (1)

Small Caesar or House Salad

Short Ribs

Gelato or Sorbet

**Add House White, Red or Rosé Wine 7/glass**

**ENTRÉES**

<b>Chicken Cordon Bleu</b>	<b>29</b>
<i>breaded chicken breast stuffed with prosciutto and gruyere, with celery root purée and a couscous pilaf</i>	
<b>Braised Lamb Shank GF</b>	<b>35</b>
<i>braised lamb shank with parmesan polenta, winter ratatouille, seasonal vegetables and pesto</i>	
<b>Pan-Roasted Salmon</b>	<b>27</b>
<i>pan-roasted salmon, pappardelle pasta, caramelized cauliflower and fennel with pistachio pesto</i>	
<b>Bouillabaisse</b>	<b>36</b>
<i>fish stew consisting of mussels, clams, salmon and prawns with saffron rice, garlic toasted baguette</i>	
<b>Seared Sea Scallops GF</b>	<b>34</b>
<i>pan-seared sea scallops, butternut squash risotto, spinach, fried sage and leek coulis</i>	
<b>Short Ribs GF</b>	<b>27</b>
<i>spiced rum braised boneless beef short ribs, forest mushroom risotto, seasonal vegetable, pan jus</i>	
<b>Petit Château GF</b>	<b>29</b>
<i>9 oz. bistro filet, roasted garlic mashed potatoes, seasonal vegetable, demi-glace</i>	
<b>Beef Wellington</b>	<b>38</b>
<i>6 oz. filet mignon, puff pastry, mushroom duxelles, prosciutto, mashed potatoes, seasonal vegetable</i>	
<b>Dry Aged Steak Oscar GF</b>	<b>55</b>
<i>dry-aged beef tenderloin with grilled lobster tail, herb and white truffle mashed potatoes, champagne Béarnaise and seasonal vegetables</i>	
<b>Hamburger Provençal</b>	<b>17</b>
<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**

<b>Gnocchi V</b>	<b>12/18</b>
<i>house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic</i>	
<b>Polenta and Burrata V GF</b>	<b>18</b>
<i>yellow corn polenta cake with portobello, burrata cheese, pea purée, and sun-dried tomato pesto</i>	
<b>Portobello Burger V</b>	<b>14</b>
<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>	
<b>Winter Ratatouille V GF</b>	<b>15</b>
<i>ratatouille made of acorn squash, red kobachi pumpkin, butternut squash and sun-dried tomatoes with couscous</i>	
<b>Vegetarian Risotto V GF</b>	<b>16</b>
<i>risotto with butternut squash, mushrooms, spinach, fried sage and leek coulis</i>	

**Corkage \$20**

*18% gratuity for parties of 7 or more*

*~ Consuming raw or uncooked foods may be a health risk ~*