



SMALL PLATES

Olives (Les Olives) GF V	3
<i>marinated Mediterranean olives</i>	
Pistachio Olive Tapenade V	6
<i>with grilled flatbread</i>	
House Smoked Salmon Rilette	13
<i>caper and dill crème, shaved shallot, mache, horseradish aioli, grilled flatbread</i>	
Fondue (Fondue d'Épinards et Artichauts) V	9
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
Escargots Aixoise	10
<i>Burgundy snails, garlic herb butter, crostini</i>	
Crab Cakes	13
<i>mache, shaved fennel, orange segments, habanero-citrus remoulade</i>	
Spiced Brussels Sprouts GF V	9
<i>toasted cashews, Medjool dates, chili spice</i>	
Lobster and Shrimp Risotto GF	15
<i>preserved lemons, parmesan, basil oil</i>	
Artisan Cheese Plate (Assiette de fromage) V	15
<i>assorted cheeses, spiced nuts, olives, fig jam, grilled flatbread</i>	
Grilled Garlic and Herb Artichoke GF V	10
<i>Meyer lemon aioli, sunchoke chips</i>	

SOUP AND SALADS*

*Add to any salad: 6 oz. chicken \$5/4 oz. steak \$8/5.5 oz. salmon \$11/5.5 oz. albacore tuna steak \$10

Soupe du Jour	5/7
French Onion Soup (Soupe à l'Oignon Française)	8
House Salad (Salade maison) GF V	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>	
Wedge Salad	10
<i>cherry tomatoes, pancetta, blue cheese dressing and crumbles, grilled onions, rye breadcrumbs</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) V	11
<i>almond crusted Laura Chenel goat cheese, roasted pecan crumble, Medjool dates, mesclun greens, champagne vinaigrette</i>	
Fuji Apple Salad (Salade au pommes) GF V	7/11
<i>Little Gems romaine lettuce, Fuji apples, candied walnut crumble, blue cheese, dried cranberries, Dijon apple cider dressing</i>	
Wilted Bloomsdale Spinach Salad GF	7/11
<i>butternut squash, mushrooms, red onion, boiled egg, pine nuts, warm bacon vinaigrette</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

Chicken Roulade	24
<i>goat cheese and prosciutto stuffed chicken cutlet, roasted garlic potato purée, broccolini, chardonnay cream sauce</i>	
Pork Rib Chop	26
<i>house potato gnocchi, Dijon-cider cream, roasted baby carrots, chimichurri</i>	
Salmon (Saumon)	27
<i>pan-roasted salmon, pappardelle pasta, caramelized cauliflower and fennel, pistachio pesto, spinach</i>	
Seared Sea Scallops (Coquilles Saint-Jacques) GF	33
<i>white corn polenta, butternut squash, parsnip, shiitake mushrooms, fried kale, pistou</i>	
Lamb Shank GF	32
<i>white beans with artichoke, pancetta and spinach, roasted baby carrots, pan jus</i>	
Short Ribs (Côtes du bœuf) GF	27
<i>spiced rum braised boneless beef short ribs, forest mushroom risotto, broccolini, pan jus</i>	
Petit Château GF	29
<i>9 oz. bistro filet, roasted garlic mashed potatoes, broccolini, demi-glace</i>	
Filet Mignon and Jumbo Prawns	40
<i>potato croquette, roasted baby carrots and broccolini, brandy cream, demi-glace</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

Creamy White Corn Polenta GF V	15
<i>butternut squash, parsnip and shiitake mushrooms, fried kale, pistou</i>	
Gnocchi (Gnocchi Maison) 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>	
Vegetarian White Bean Cassoulet GF V (vegan available)	15
<i>artichoke, spinach, roasted shallots and carrots, Brussels sprouts, broccolini, pistou</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.