



## 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>Crispy Smashed Potatoes</b> GF V	12
<i>marble potatoes fried and tossed in truffle essence, fresh grated parmigiano reggiano, duck fat and parsley</i>	
<b>Escargots</b>	13
<i>Burgundy snails, garlic herb butter, crostini</i>	
<b>Peaches and Prosciutto</b> GF	11
<i>slices of fresh peaches, thinly sliced prosciutto, arugula, fresh basil and gorgonzola drizzled with honey, olive oil, balsamic reduction and pistou</i>	
<b>Stuffed Mushrooms</b>	15
<i>fennel sausage and wild forest mushroom stuffed cremini mushrooms on a bed of mesclun greens with balsamic drizzle</i>	
<b>Lobster and Rock Shrimp Ceviche</b>	18
<i>lobster and rock shrimp cooked in citrus with heirloom tomatoes, red onion, cucumber, jalapeno, and citrus segments served with tostadas, salsa verde, radish and cilantro</i>	
<b>Meat &amp; Cheese Board</b>	25
<i>prosciutto, salami, chorizo, grilled grapes, brie, goat cheese and seasonal cheese, mixed olives, nuts and 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

<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>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>Strawberry Salad</b> GF V	13
<i>organic Full Belly Farms bloomsdale spinach tossed in a strawberry balsamic vinaigrette with fresh strawberries, goat cheese and candied walnuts</i>	
<b>Wedge Salad</b>	9/13
<i>fresh cut wedge of iceberg lettuce, blue cheese dressing, blue cheese crumble, pancetta, cherry tomatoes, grilled red onions and rye dust</i>	
<b>Heirloom Tomato and Burrata Salad</b> GF V	14
<i>heirloom tomatoes, burrata cheese, fava greens and pea shoots tossed in a roasted garlic and basil vinaigrette and sunflower seeds</i>	

GF = Gluten-Free

V = Vegetarian

✓ = Vegan

*Chef  
Nick Alves*

*Sous Chef  
Albert Sandoval*

**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>Fried Chicken</b>	<b>28</b>
<i>butter milk fried chicken served on a bed of soft yellow polenta, caramelized chard and onions, house bread and butter pickled tomatillos</i>	
<b>Duck Breast GF</b>	<b>34</b>
<i>duck fat roasted marble potatoes, seasonal vegetable and black cherry gastrique</i>	
<b>Pan-Roasted Salmon</b>	<b>27</b>
<i>pan-roasted salmon, pappardelle pasta, caramelized cauliflower and fennel with pistachio pesto</i>	
<b>California Sea Bass GF</b>	<b>36</b>
<i>pan-seared California sea bass with an estate preserved lemon and rock shrimp risotto, seasonal vegetable and a pine nut romesco</i>	
<b>Seared Sea Scallops GF</b>	<b>34</b>
<i>black rice, sweet corn and pepperdoux (pickled red pepper) coulis, oven-roasted tomato relish and arugula</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>Steak Oscar GF</b>	<b>55</b>
<i>grass-fed 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>Heirloom Tomato Lasagna V</b>	<b>18</b>
<i>heirloom tomato sauce, herbed ricotta, parmigiano reggiano, mozzarella, roasted red pepper coulis, pistou</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>Vegetarian Risotto V GF</b>	<b>15</b>
<i>sweet corn, basil, piperade with tomato relish</i>	
<b>Vegan Grilled Tofu Steak V V GF</b>	<b>17</b>
<i>6 oz. balsamic grilled tofu with fire-roasted piperade and oven-roasted tomato relish</i>	

**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.*