



SMALL PLATES

Olives GF V ✓	3
<i>marinated Mediterranean olives</i>	
Pistachio Olive Tapenade V ✓	9
<i>with grilled flatbread</i>	
Fondue V	11
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
Crispy Smashed Potatoes GF V	12
<i>marble potatoes fried and tossed in truffle essence, fresh grated parmigiano reggiano, duck fat and parsley</i>	
Escargots	13
<i>Burgundy snails, garlic herb butter, crostini</i>	
Grilled Artichoke GF V	14
<i>grilled artichoke with parmesan, sunchoke chips, and caper dill aioli</i>	
Stuffed Mushrooms	15
<i>fennel sausage and wild forest mushroom stuffed cremini mushrooms on a bed of mesclun greens with balsamic drizzle</i>	
Lobster and Rock Shrimp Ceviche	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>	
Meat & Cheese Board	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

Soupe du Jour	6/8
French Onion Soup V	9
House Salad GF V ✓	7
<i>organic baby greens, cucumber and cherry tomatoes, herb vinaigrette</i>	
Caesar Salad	8/12
<i>crisp romaine, house-made croutons, house César dressing (may substitute kale for romaine)</i>	
Chèvre Salad V	12
<i>almond crusted Laura Chenel goat cheese, roasted pecan crumble, Medjool dates, mesclun greens, champagne vinaigrette</i>	
Strawberry Salad 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>	
Wedge Salad	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>	
Heirloom Tomato and Burrata Salad 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

Fried Chicken	28
<i>butter milk fried chicken served on a bed of soft yellow polenta, caramelized chard and onions, house bread and butter pickled tomatillos</i>	
Duck Breast GF	34
<i>duck fat roasted marble potatoes, seasonal vegetable and black cherry gastrique</i>	
Pan-Roasted Salmon	27
<i>pan-roasted salmon, pappardelle pasta, caramelized cauliflower and fennel with pistachio pesto</i>	
California Sea Bass GF	36
<i>pan-seared California sea bass with an estate preserved lemon and rock shrimp risotto, seasonal vegetable and a pine nut romesco</i>	
Seared Sea Scallops GF	34
<i>black rice, sweet corn and pepperdoux (pickled red pepper) coulis, oven-roasted tomato relish and arugula</i>	
Short Ribs GF	27
<i>spiced rum braised boneless beef short ribs, forest mushroom risotto, seasonal vegetable, pan jus</i>	
Petit Château GF	29
<i>9 oz. bistro filet, roasted garlic mashed potatoes, seasonal vegetable, demi-glace</i>	
Beef Wellington	38
<i>6 oz. filet mignon, puff pastry, mushroom duxelles, prosciutto, mashed potatoes, seasonal vegetable</i>	
Steak Oscar GF	55
<i>grass-fed beef tenderloin with grilled lobster tail, herb and white truffle mashed potatoes, champagne Béarnaise and seasonal vegetables</i>	
Hamburger Provençal	17
<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

Gnocchi V	12/18
<i>house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic</i>	
Heirloom Tomato Lasagna V	18
<i>heirloom tomato sauce, herbed ricotta, parmigiano reggiano, mozzarella, roasted red pepper coulis, pistou</i>	
Portobello Burger V	14
<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 Risotto V GF	15
<i>sweet corn, basil, piperade with tomato relish</i>	
Vegan Grilled Tofu Steak V GF	17
<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.