



SMALL PLATES

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| 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> | |
| "Peas and Carrots" Raviolis V | 14 |
| <i>hand-made caramelized carrot raviolis, English pea and mint emulsion with oven-roasted miso carrots and peas</i> | |
| Crispy Smashed Potatoes GF V | 12 |
| <i>marble potatoes fried in duck fat and parsley and tossed in truffle essence, fresh grated parmigiano reggiano (vegetarian option available upon request)</i> | |
| Escargots | 13 |
| <i>Burgundy snails, garlic herb butter, crostini</i> | |
| Soft Shell Crab | 15 |
| <i>crispy fried soft shell crab with a local green tomato beurre blanc, habanero remoulade and a fire roasted corn maque choux</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

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| 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> | |
| 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> | |
| Peaches and Prosciutto 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> | |
| Summer Fig Salad GF V | 13 |
| <i>baby arugula tossed in a balsamic vinaigrette, topped with fresh figs, goat cheese, candied walnuts and dried cranberries</i> | |
| Jumbo Shrimp Salad GF | 21 |
| <i>mixed greens tossed in a honey citronette, quinoa, Twin Peaks stone fruit, avocado, cucumber and pistachio</i> | |

GF = Gluten-Free V = Vegetarian ✓ = Vegan

Chef
Nick Alves

We accept Visa, MasterCard and American Express; however, do not accept personal or traveler's checks.

Sous Chef
Albert Sandoval

*08-08-19

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

Frenched Chicken GF 29
pan-seared airline chicken breast served with pine nut romesco, duck fat roasted marble potatoes, seasonal vegetables, oven-dried cherry tomato relish and pistou

Herb Crusted Rack of Lamb 34
Mediterranean style farro, seasonal vegetables, goat cheese tzatziki, with a lamb and Medjool date demi-glace

Salmon en Papillote GF 27
salmon with fresh dill, Meyer lemons and chardonnay wrapped in parchment paper and baked in the oven, served with basmati rice and seasonal vegetables

Seared Sea Scallops and Pork Belly GF 34
pan-seared sea scallops with a basil and stone fruit risotto, seasonal vegetables, Twin Peaks stone fruit salsa, pepperdoux coulis and preserved lemon aioli

Pan Seared Halibut GF 36
pan-seared Alaskan halibut with a summer cassoulet consisting of white beans, chorizo, pearl onions and French green beans stewed in a fire roasted tomato and caramelized fennel sauce

Short Ribs GF 27
spiced rum braised boneless beef short ribs, forest mushroom risotto, seasonal vegetable, pan jus

Petit Château GF 29
9 oz. bistro filet, roasted garlic mashed potatoes, seasonal vegetable, demi-glace

Beef Wellington 38
6 oz. filet mignon, puff pastry, mushroom duxelles, prosciutto, mashed potatoes, seasonal vegetable

Steak Oscar GF 55
grass-fed beef tenderloin with grilled lobster tail, herb and white truffle mashed potatoes, champagne Béarnaise and seasonal vegetables

Hamburger Provençal 17
½ lb. Angus beef, caramelized onions, house-made bun, choice of french fries, soup or salad

Additions: 5 grilled gulf prawns \$15 ~ 4 oz. sea scallops \$20 ~ 7 oz. lobster tail \$25

VEGETARIAN ENTRÉES

Gnocchi V 12/18
house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic

Portobello Burger V 14
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

Vegetable Polenta Tower V 15
parmesan polenta cake, portobello mushroom, roasted red pepper, summer squash and a green tomato beurre blanc

Vegan Grilled Tofu Steak V V GF 18
6 oz. grilled balsamic marinated tofu with crispy kale, tapenade and topped with oven-dried cherry tomato relish

18% gratuity for parties of 7 or more

Corkage \$20

Consuming raw or uncooked foods may be a health risk