



## 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 in duck fat and parsley and tossed in truffle essence, fresh grated parmigiano reggiano (vegetarian option available upon request)</i>	
<b>Escargots</b>	13
<i>Burgundy snails, garlic herb butter, crostini</i>	
<b>Crispy Calamari</b>	14
<i>beer battered, panko crusted with habanero aioli, broiled lemon</i>	
<b>Duck Crepes</b>	15
<i>duck confit, julienned vegetables, pomegranate sauce</i>	
<b>Crab Mac &amp; Cheese</b>	15
<i>house-made béchamel with white cheddar, provolone and American cheese, lump blue crab topped with bread crumbs and micro greens</i>	
<b>Scallops</b> GF	19
<i>pan-seared scallops, saffron beurre blanc, crispy fennel and micro greens</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 \$12 / 5 oz. albacore tuna steak \$10

<b>Soupe du Jour</b>	6/8
<b>French Onion Soup</b>	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>Apple Salad (Salade au pommes)</b> GF V	9/13
<i>Little Gems romaine lettuce, Fuji apples, candied walnut crumble, blue cheese, dried cranberries, Dijon apple cider dressing</i>	
<b>Goat Cheese Salad</b>	13
<i>crisp almond crusted Laura Chenel goat cheese, roasted pecan crumble, Medjool dates, mesclun greens, champagne vinaigrette</i>	
<b>Beet Salad</b> GF V	15
<i>organic mixed baby kale tossed in a maple balsamic vinaigrette, roasted beets and shaved Chioggia beet, brown butter sage butternut squash, goat cheese, toasted pumpkin seeds</i>	

GF = Gluten-Free

V = Vegetarian

✓ = Vegan

**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

Coq au Vin

Pots de Crème

French Onion Soup

Salmon en Papillote

Profiterole (1)

Small Caesar or House Salad

Short Ribs

Gelato or Sorbet

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

**ENTRÉES**

<b>Shepherd's Pie</b> GF	<b>18</b>
<i>ground lamb, peas, carrots, pearl onions, pan gravy, bruléed mashed potatoes</i>	
<b>Coq au Vin</b>	<b>25</b>
<i>chicken thighs, pearl onions, carrots, forest mushrooms, lardons (bacon matchsticks) and garlic simmered in a burgundy wine sauce over pappardelle pasta</i>	
<b>Salmon en Papillote</b> GF	<b>27</b>
<i>salmon with fresh dill, Meyer lemons and chardonnay wrapped in parchment paper and baked in the oven, served with basmati rice and seasonal vegetable</i>	
<b>Idaho Rainbow Trout</b> GF	<b>28</b>
<i>cornichon aioli, marble potato chips, fennel, baby carrots, crispy kale</i>	
<b>Sea Bass</b> GF	<b>34</b>
<i>celery root purée, marble potatoes, cherry tomatoes, arugula, basil and mint vinaigrette</i>	
<b>Short Ribs</b> GF	<b>28</b>
<i>spiced rum braised boneless beef short ribs, forest mushroom risotto, seasonal vegetable, pan jus</i>	
<b>Petit Château</b> GF	<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>Surf &amp; Turf</b> GF	<b>39</b>
<i>baseball sirloin, crab, Béarnaise with horseradish, thyme, parmesan mashed potatoes, seasonal vegetable</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: 5 grilled gulf prawns \$10 ~ 4 oz. sea scallops \$20 ~ 7 oz. lobster tail \$25**

**VEGETARIAN ENTRÉES**

<b>Gnocchi</b> V	<b>12/18</b>
<i>house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic</i>	
<b>Portobello Burger</b> V	<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>Vegan Mushroom Cassoulet</b> V	<b>17</b>
<i>white beans, mushroom medley, mire poix, in a tomato broth with house-made bread crumbs</i>	
<b>Fall Harvest Lasagna</b> V	<b>17</b>
<i>lasagna noodles layered with a three cheese blend and heirloom squash purée topped with crispy kale and a butternut squash beurre blanc</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.