



SMALL PLATES

Olives GF V ✓	3
<i>marinated Mediterranean olives</i>	
Spiced Nuts GF V	8
<i>mixed medley of almonds, walnuts and pistachios</i>	
Pistachio Olive Tapenade V ✓	9
<i>with grilled flatbread</i>	
Assiette de fromage	15
<i>blue, brie and goat cheese, honey, berries, spiced nuts, flatbread</i>	
Fondue V	11
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
Crispy Cauliflower Bites V	12
<i>dill aioli, hot wing sauce</i>	
Escargots	14
<i>Burgundy snails, garlic herb butter, toast</i>	
Frog Legs Provençal	15
<i>crisp tempura crust, caper butter sauce, baby red chard</i>	
Calamari Frits	17
<i>piment aioli, estate lemons, red bell peppers, light cornmeal crust</i>	
Lobster Risotto GF V	23
<i>with cold water lobster claw meat, mascarpone, parmesan, arugula and spring onion</i>	

SOUP AND SALADS*

*Add to any salad: chicken \$5 / steak \$8 / salmon \$12 / swordfish \$12

Soupe du Jour	6/8
French Onion Soup	9
House Salad GF V ✓	8
<i>organic baby greens, cucumber and cherry tomatoes, balsamic vinaigrette</i>	
Caesar Salad	8/13
<i>crisp romaine, house-made croutons, house César dressing (may substitute kale for romaine)</i>	
Roasted Beet and Roquefort Cheese Salad GF V	15
<i>roasted red and golden beets, Roquefort cheese, toasted walnuts, wild arugula, lemon champagne vinaigrette</i>	
Dungeness Crab Louis GF	19
<i>Dungeness crab, greens, hard-boiled egg, red onion, cherry tomatoes, cucumber, avocado and Louis dressing</i>	

GF = Gluten-Free

V = Vegetarian

✓ = Vegan

20% gratuity for parties
of 6 or more

CORKAGE \$20
\$5 Split Fee

Consuming raw or uncooked
foods may be a health risk

PRIX FIXE

\$31 per person for 2 courses \$35 per person for 3 courses

First Course

Cup of Soup of the Day

French Onion Soup

Small Caesar or House Salad

Second Course

Citrus Brined Chicken

Seared Salmon

Beef Bourguignon

Third Course

Berry Tart

Profiterole (1)

Gelato or Sorbet

Add House White, Red or Rosé Wine 7/glass

ENTRÉES

Citrus Brined Chicken Breast GF 25
semi-boneless and skin on chicken breast over asparagus, English peas, pearl onions, basil beurre blanc

Pan-Seared Salmon GF 27
with asparagus, artichokes, English peas, pearl onions, crispy pancetta, beurre blanc

Mediterranean Seared Swordfish GF 28
seared marinated swordfish, grilled grapes over saffron rice, seasonal vegetables, sweet oregano vinaigrette

Seared Scallops GF 36
spring onion risotto and shallots, with white wine butter sauce

Rack of Lamb GF 38
local rack of lamb with roasted garlic mashed or Dauphinoise potatoes, grilled spring onions, seasonal vegetable and honey lime sauce

Smoked Duck Breast GF 31
rainbow chard, béchamel, caramelized onions, crispy potatoes and pickled onions

Petite Chateau GF 31
pan-seared filet mignon, roasted garlic mashed or Dauphinoise potatoes, seasonal vegetable, Béarnaise

Beef Wellington 39
filet mignon, puff pastry, mushroom duxelles, prosciutto, roasted garlic mashed or Dauphinoise potatoes, seasonal vegetable

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

Additions: 5 sautéed gulf prawns \$15 ~ scallops \$20

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 herbs and garlic, onion, lettuce, tomatoes, provolone cheese with pesto aioli on a house-roll, choice of French fries, soup or side salad

Asparagus and Goat Cheese Risotto GF V 17
asparagus, cherry tomato, spring garlic, mascarpone, parmesan, arugula

Heirloom Tomato Lasagna V GF 17
Heirloom tomatoes with roasted zucchini, eggplant and garlic, parmesan and mozzarella