



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 sautéed in a Provençal herb compound butter, toast</i>	
Frog Legs Provençal	15
<i>crisp tempura crust, caper butter sauce, baby red chard</i>	
Marinated Ahi Tuna	17
<i>with avocado, mango and bell pepper relish, piment aioli and micro cilantro</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 \$6 / steak \$12 / salmon \$15 / swordfish \$15

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, anchovies upon request(may substitute kale for romaine)</i>	
Heirloom Tomato and Fresh Mozzarella GF V	15
<i>balsamic reduction, olive oil, chiffonade basil</i>	
Chilled Prawn Louis GF (substitute Dungeness crab, add \$9)	21
<i>large prawns poached in fresh lemon and herbs and chilled, 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

\$34 per person for 2 courses \$38 per person for 3 courses

First Course

Cup of Soup of the Day

French Onion Soup

Small Caesar or House Salad

Second Course

Champagne 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

Champagne Brined Chicken Breast **GF** 25
semi-boneless and skin on chicken breast over baby French green beans, carrots, pearl onions, champagne and herbs de Provence vinaigrette

Pan-Seared Salmon **GF** 27
with baby French green beans, carrots, apricot marmalade, beurre blanc

Mediterranean Seared Swordfish **GF** 28
seared marinated swordfish over saffron rice, baby green beans, oregano and ancho chile sauce, pickled red beet and jicama

Seared Scallops **GF** 36
with spring onion risotto, beurre blanc, Heirloom tomato relish

Rack of Lamb **GF** 38
local rack of lamb with roasted garlic mashed or Dauphinoise potatoes, marinated and grilled Japanese eggplant, seasonal vegetable and honey lime sauce

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

Petite Chateau **GF** 33
pan-seared petite tenderloin, roasted garlic mashed or Dauphinoise potatoes, seasonal vegetable, Roquefort fondue

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 ~ 2 scallops \$20

VEGETARIAN ENTRÉES

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

Garlic and Herb Marinated 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