

Starters

Marinated Olives GF V ✓	3
Pistachio Olive Tapenade V ✓ <i>with grilled flatbread</i>	9
Soupe du Jour	6/8
French Onion Soup	9
Fondue V <i>spicy spinach and artichoke fondue with grilled flatbread</i>	13
Crispy Cauliflower Bites V <i>dill aioli, hot sauce</i>	14
Escargots <i>Burgundy snails sautéed in a Provençal herb compound butter, toast</i>	14

*Burgers and Sandwiches**

**choice of one side: Soup of the day, French Fries, Sweet Potato Fries, House Salad or Caesar Salad
Add \$2 for French Onion Soup or Garlic Fries*

Monaco <i>roasted turkey or roast beef, with avocado, lettuce, tomato, red onion, alfalfa sprouts, provolone cheese, aioli and Dijon, on your choice of soft roll or brioche bread</i>	8/12
Almond Chicken Salad Sandwich <i>chicken salad with dried cranberries, toasted almonds, lettuce, tomato and onion on a croissant</i>	15
Herb and Garlic Marinated Portobello Burger V <i>with onion, lettuce, tomato, provolone cheese and pesto aioli on a house-roll</i>	14
American Sandwich <i>roast beef with caramelized onions, piperade, blue cheese, and Dijon aioli on a steak roll</i>	16
Chicken Cordon Bleu Sandwich <i>hand breaded chicken breast, applewood smoked ham, Gruyère cheese, and Dijon aioli, on a house bun</i>	16
Pastrami Reuben <i>house-made pastrami, sauerkraut, Gruyère, and Louis dressing on marbled rye</i>	18
Ultimate Club Sandwich <i>choose two meats (house roasted turkey breast, ham, roast beef or bacon), with lettuce, tomato, provolone cheese, Dijon aioli, and avocado spread served on brioche (three slices, toasted or untoasted)</i>	17
Hamburger Provençal <i>½ lb. Angus beef patty with caramelized onions lettuce, tomato, pickle, and choice of cheese, on a house-made bun</i>	18
French Dip <i>thin sliced house-made roast beef, Dijon, caramelized onion, and Gruyère, on a steak roll, served with au jus</i>	19

La Provence

RESTAURANT & TERRACE

Salads

Add: chicken \$6 / steak \$12 / 5 prawns \$10 / salmon \$15 / mahi \$15

- House Salad** GF V V 8
organic baby greens, cucumber, and cherry tomatoes, with balsamic vinaigrette
- Caesar Salad** 8/13
crisp romaine, house-made croutons, with house Cesar dressing, anchovies upon request (may substitute kale for romaine)
- Roasted Butternut and Goat Cheese Salad** V GF 15
roasted butternut squash, crumbled goat cheese, baby kale, toasted almonds, and Apple Hill apples, with champagne vinaigrette
- Grilled Salmon Salad** 24
baby kale, roasted butternut squash, and caramelized onion, with pistou and balsamic vinaigrette
- Prawn Louis** GF 21
large prawns poached in fresh lemon and herbs and chilled, greens, hard-boiled egg, red onion, cherry tomatoes, cucumber, and avocado, with Louis dressing

Entrées

- Chicken Provençal** GF 19
chicken breast, basmati rice, vegetable tian, Dijon sauce
- Potato Gnocchi** V 16
house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic
- Ratatouille Lasagna** V GF 17
Heirloom tomatoes with roasted zucchini, eggplant and garlic, parmesan, mozzarella
- Butternut Squash Risotto** GF V 17
roasted butternut squash, mascarpone, parmesan, sage beurre blanc, crispy kale
- Duck Confit** GF 21
vegetable tian, Dijon sauce and shoestring potatoes crisped in duck fat
- Prawns with Honey and Kumquat** GF 21
prawns sautéed in roasted garlic and finished with an Estate kumquat and honey laquer, served with basmati rice and broccolini
- Petite Sirloin** GF 25
sirloin marinated in garlic and herbs de Provence, Dauphinois potatoes, and broccolini, with a mushroom demi-glace

GF = Gluten-Free

V = Vegetarian

V = Vegan

Corkage \$20

20% gratuity for parties of 6 or more

\$3 Split Fee

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

~ Consuming raw or uncooked foods may be a health risk ~