



SMALL PLATES

Olives GF V ✓	3
<i>marinated Mediterranean olives</i>	
Pistachio Olive Tapenade V ✓	9
<i>with grilled flatbread</i>	
Smoked Paprika and Three Cheese Fondue Dip V	13
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
Assiette de fromage	15
<i>blue, brie and goat cheese, honey, berries, pistachios, grilled flatbread</i>	
Escargots	14
<i>Burgundy snails sautéed in a Provençal herb compound butter with toasted brioche</i>	
Crispy Cauliflower Bites V	14
<i>crispy panko beer-battered cauliflower, caper dill aioli, hot sauce</i>	
Frog Legs	16
<i>marinated in basil with a crispy panko crust, Aleppo pepper beurre blanc, Meyer lemon beurre blanc and a petite salad of arugula with pickled onions</i>	
Manilla Clams and Shrimp GF	26
<i>tossed with linguini and a Calabrian pepper beurre blanc with confetti vegetables and arugula</i>	
Crab Cakes	23
<i>julienne vegetables, Harissa yogurt, lemon beurre blanc and blistered cherry tomatoes</i>	

SOUP AND SALADS*

**Add to any salad: chicken \$6 / steak \$12 / salmon \$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 Caesar dressing, anchovies upon request (may substitute kale for romaine)</i>	
Roasted Beets with Crisp Goat Cheese V GF	17
<i>roasted red and gold beets, baby kale, wild arugula, toasted walnuts and crisp almond-crusted Laura Chenel goat cheese with Meyer lemon and champagne vinaigrette</i>	
Prawn Louis GF	21
<i>large chilled prawns poached in fresh lemon and herbs with greens, hard-boiled egg, red onion, cherry tomatoes, cucumber, avocado and house 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

\$36 per person for 2 courses \$39 per person for 3 courses

First Course

Second Course

Third Course

Cup of Soup of the Day

Chicken with Madeira Wine

Apple Cinnamon Tart

French Onion Soup

Salmon en Papillote

Profiterole (1)

Small Caesar or House Salad

Braised Short Rib

Gelato or Sorbet

ENTRÉES

Chicken with a Madeira Wine Sauce ^{GF} 29
seared chicken breast medallions, basmati rice, seasonal vegetables and wild mushrooms

Salmon en Papillote ^{GF} 32
salmon with fresh dill, Estate Meyer lemons and chardonnay wrapped in parchment paper, with basmati rice and seasonal vegetable

Seared California Sea Bass 36
over linguini, English peas, wilted baby spinach, roasted bell pepper and onion, tossed with creamy Harissa sauce and topped with toasted pine nuts

Seared Scallops ^{GF} 37
Basque-style roasted tomato basmati rice, Estate Meyer lemon beurre blanc, chives and confetti vegetables

Smoked Duck Breast ^{GF} 33
roasted butternut squash puree, seasonal vegetables, duck fat fried shoestring potatoes with blackberry and balsamic gastrique

Rack of Lamb ^{GF} 38
Vadouvain curry marinated and slow roasted rack of lamb, potatoes dauphinoise, seasonal vegetables and local honey lime sauce

Braised Short Rib ^{GF} 34
beef short rib braised in red wine and roasted garlic, mushroom risotto, seasonal vegetables and a caramelized grape and red wine reduction

Petite Chateau ^{GF} 36
fire-grilled petite tenderloin in a red wine demi-glace, with roasted garlic mashed potatoes or potatoes dauphinoise, seasonal vegetables and a Provençal tomato

Beef Wellington 45
filet mignon, puff pastry, mushroom duxelles and prosciutto and a red wine demi-glace, with roasted garlic mashed potatoes or potatoes dauphinoise, seasonal vegetables and a Provençal tomato

Hamburger Provençal 18
*½ lb. Angus beef patty, caramelized onions, lettuce, tomato, pickle and choice of cheese, on a house-made bun, choice of French fries, soup or side salad
(Add \$2 for garlic fries or French onion soup)*

Additions: 5 sautéed gulf prawns \$15 ~ 3 scallops \$20

VEGETARIAN ENTRÉES

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

Pesto Marinated Portobello Burger ^V 15
with onion, lettuce, tomato, provolone cheese and pesto aioli on a house-made bun, choice of French fries, soup or side salad (Add \$2 for garlic fries or French onion soup)

Vegetable Lasagna ^{V GF} 17
Heirloom tomato sauce, herbed ricotta, parmesan and mozzarella, topped with roasted red pepper coulis and pistou

Calabrian Pepper Pasta ^{V V} 17
spicy, smoky peppers from Southern Italy with English peas, tomatoes, spinach, roasted bell peppers and fresh basil over linguine (GF over basmati rice, by request)