



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, grilled flatbread</i>	
Fondue V	13
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
Crispy Cauliflower Bites V	14
<i>dill aioli, hot sauce</i>	
Escargots	14
<i>Burgundy snails sautéed in a Provençal herb compound butter, toast</i>	
Crispy Frog Legs	16
<i>tempura crust, blood orange beurre blanc, baby kale and frisée</i>	
Pancetta and Caramelized Onion Mac and Cheese	17
<i>house made cheese sauce with white cheddar, parmesan and American cheese, pancetta lardons topped with breadcrumbs and crispy kale</i>	
Lobster Risotto GF	24
<i>with cold water lobster claw and slipper meat, mascarpone, parmesan, arugula and mint basil vinaigrette</i>	

SOUP AND SALADS*

**Add to any salad: chicken \$6 / steak \$12 / salmon \$15 / mahi \$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 Caésar dressing, anchovies upon request (may substitute kale for romaine)</i>	
Roasted Butternut and Goat Cheese Salad	15
<i>roasted butternut squash, crumbled goat cheese, toasted almonds, Apple Hill apples, baby kale and champagne vinaigrette</i>	
Prawn Louis GF	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

Chicken Forestiere

Salmon Papillote

Braised Short Rib

Third Course

Apple Tart

Profiterole (1)

Gelato or Sorbet

Add House White, Red or Rosé Wine 7/glass

ENTRÉES

Chicken Forestiere **GF** 27
seared chicken breast medallions, roasted garlic mashed potatoes, carrots and broccolini with a creamy mushroom sauce

Salmon Papillote **GF** 29
with Meyer lemon and dill compound butter wrapped in parchment paper with saffron rice and seasonal vegetables

Grilled Mahi-Mahi 28
herb brushed Mahi-Mahi over fettuccini with artichoke hearts, capers, roasted peppers and kalamata olives, tossed in lobster cream sauce.

Seared Scallops **GF** 36
with butternut squash risotto, sage beurre blanc, pickled pomegranate

Rack of Lamb **GF** 39
local rack of lamb with roasted garlic mashed or Dauphinoise potatoes, marinated and grilled Japanese eggplant, seasonal vegetable and spiced blackberry gastrique

Braised Short Rib 29
beef short rib braised in red wine with roasted garlic and pearl onions, Dauphinoise potatoes and seasonal vegetables

Smoked Duck Breast **GF** 33
rainbow chard, béchamel, caramelized onions, crispy potatoes and dried and pickled fruit

Petite Chateau **GF** 36
pan-seared petite tenderloin, with roasted garlic mashed or Dauphinoise potatoes, seasonal vegetable and Provençal tomato, and a mushroom red wine demi-glace

Beef Wellington 42
filet mignon, puff pastry, mushroom duxelles and prosciutto, with roasted garlic mashed or Dauphinoise potatoes, Provençal tomato and seasonal vegetable, with a mushroom red wine demi-glace,

Hamburger Provençal 18
½ lb. Angus beef, caramelized onions, lettuce, tomato, pickle and choice of cheese, on a house-made bun, choice of French fries, soup or side salad

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

Garlic and Herb Marinated Portobello Burger **V** 14
with onion, lettuce, tomato, provolone cheese and pesto aioli on a house-roll, choice of French fries, soup or side salad

Butternut Squash Risotto **GF V** 17
roasted butternut squash, mascarpone, parmesan, sage beurre blanc and crispy kale

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