



## SMALL PLATES

<b>Olives</b> GF V ✓	3
<i>marinated Mediterranean olives</i>	
<b>Spiced Nuts</b> GF V	8
<i>mixed medley of almonds, walnuts and pistachios</i>	
<b>Pistachio Olive Tapenade</b> V ✓	9
<i>with grilled flatbread</i>	
<b>Assiette de fromage</b>	15
<i>blue, brie and goat cheese, honey, berries, spiced nuts, grilled flatbread</i>	
<b>Fondue</b> V	13
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
<b>Crispy Cauliflower Bites</b> V	14
<i>dill aioli, hot sauce</i>	
<b>Escargots</b>	14
<i>Burgundy snails sautéed in a Provençal herb compound butter, toast</i>	
<b>Crispy Frog Legs</b>	16
<i>tempura crust, blood orange beurre blanc, baby kale and frisée</i>	
<b>Pancetta and Caramelized Onion Mac and Cheese</b>	17
<i>house made cheese sauce with white cheddar, parmesan and American cheese, pancetta lardons topped with breadcrumbs and crispy kale</i>	
<b>Lobster Risotto</b> GF V	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 / swordfish \$15

<b>Soupe du Jour</b>	6/8
<b>French Onion Soup</b>	9
<b>House Salad</b> GF V ✓	8
<i>organic baby greens, cucumber and cherry tomatoes, balsamic vinaigrette</i>	
<b>Caesar Salad</b>	8/13
<i>crisp romaine, house-made croutons, house Caésar dressing, anchovies upon request (may substitute kale for romaine)</i>	
<b>Roasted Butternut and Goat Cheese Salad</b>	15
<i>roasted butternut squash, crumbled goat cheese, toasted almonds, Apple Hill apples, baby kale and champagne vinaigrette</i>	
<b>Prawn Louis</b> 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** **GF** 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*