



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>	
Fondue V	13
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
Assiette de fromage	15
<i>blue, brie and goat cheese, honey, berries, spiced nuts, 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>dill aioli, hot sauce</i>	
Crab Cakes	21
<i>wild arugula and frisée dressed in basil and mint vinaigrette, pickled onion and cornichon and caper aioli</i>	
Special Chef's Seafood Selection Appetizer GF	MP
<i>daily selection of fresh seafood and traditional garnishes</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, herb vinaigrette</i>	
Caesar Salad	8/13
<i>crisp romaine, house-made croutons, house Caesar dressing, anchovies upon request (may substitute kale for romaine)</i>	
Strawberry and Apricot Salad V GF	15
<i>baby spinach with local strawberries, dried apricots, goat cheese, toasted pistachios and strawberry 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

\$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 with Apricots

Salmon Linguini

Braised Short Rib

Third Course

Mixed Berry Tart

Profiterole (1)

Gelato or Sorbet

ENTRÉES

Chicken with Apricots 	29
<i>seared chicken breast medallions, basmati rice, seasonal vegetables and roasted apricot beurre blanc</i>	
Salmon Linguini	31
<i>seared salmon with linguini, roasted fennel, sun-dried tomato, pistachio pesto and asparagus</i>	
Macadamia Nut-Crusted Halibut	36
<i>California halibut, basmati rice, jalapeno beurre blanc and seasonal vegetables</i>	
Seared Scallops 	36
<i>risotto with spinach and sunflower purée, toasted sunflower seeds, Meyer lemon beurre blanc and pickled baby carrots</i>	
Smoked Duck Breast 	33
<i>potato purée with a chipotle infused local honey sauce, seasonal vegetables and blood orange demi-glace</i>	
Rack of Lamb 	39
<i>rack of lamb with marble potatoes tossed in romesco, toasted almonds, seasonal vegetables and Provençal chimichurri</i>	
Braised Short Rib 	29
<i>beef short rib braised in red wine and roasted garlic, polenta with English peas, seasonal vegetables and a "Bloody Mary" tomato sauce</i>	
Petite Chateau 	36
<i>pan-seared petite tenderloin, with roasted garlic mashed potatoes, seasonal vegetables and Provençal tomato with a mushroom red wine demi-glace</i>	
Beef Wellington	45
<i>filet mignon, puff pastry, mushroom duxelles and prosciutto, with roasted garlic mashed potatoes, seasonal vegetables and Provençal tomato with a mushroom red wine demi-glace</i>	
Hamburger Provençal	18
<i>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)</i>	

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

VEGETARIAN ENTRÉES

Gnocchi 	12/18
<i>house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic</i>	
Garlic and Herb Marinated Portabella Burger 	14
<i>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)</i>	
Stuffed Beefsteak Tomato 	17
<i>slow-cooked ripe tomato stuffed with zucchini, eggplant, garlic, fennel and parmesan with basmati rice and pistou</i>	
Calabrian Pepper Pasta  	17
<i>spicy, smoky peppers from Southern Italy with English peas, tomatoes, spinach, roasted bell peppers and fresh basil over linguine (over basmati rice, by request)</i>	