



## 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, flatbread</i>	
<b>Fondue</b> V	11
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
<b>Crispy Cauliflower Bites</b> V	14
<i>dill aioli, hot wing sauce</i>	
<b>Escargots</b>	14
<i>Burgundy snails sautéed in a Provençal herb compound butter, toast</i>	
<b>Frog Legs Provençal</b>	15
<i>crisp tempura crust, caper butter sauce, baby red chard</i>	
<b>Marinated Ahi Tuna</b>	17
<i>with avocado, mango and bell pepper relish, piment aioli and micro cilantro</i>	
<b>Lobster Risotto</b> GF V	23
<i>with cold water lobster claw meat, mascarpone, parmesan, arugula and spring onion</i>	

## SOUP AND SALADS\*

\*Add to any salad: chicken \$6 / steak \$12 / salmon \$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 César dressing, anchovies upon request (may substitute kale for romaine)</i>	
<b>Heirloom Tomato and Fresh Mozzarella</b> GF V	15
<i>balsamic reduction, olive oil, chiffonade basil</i>	
<b>Chilled 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**

Champagne Brined Chicken

Seared Salmon

Beef Bourguignon

**Third Course**

Berry Tart

Profiterole (1)

Gelato or Sorbet

**Add House White, Red or Rosé Wine 7/glass**

**ENTRÉES**

**Champagne Brined Chicken Breast** **GF** 25  
*semi-boneless and skin on chicken breast over baby French green beans, carrots, pearl onions, champagne and herbs de Provence vinaigrette*

**Pan-Seared Salmon** **GF** 27  
*with baby French green beans, carrots, apricot marmalade, beurre blanc*

**Mediterranean Seared Swordfish** **GF** 28  
*seared marinated swordfish over saffron rice, baby green beans, oregano and ancho chile sauce, pickled red beet and jicama*

**Seared Scallops** **GF** 36  
*with spring onion risotto, beurre blanc, Heirloom tomato relish*

**Rack of Lamb** **GF** 38  
*local rack of lamb with roasted garlic mashed or Dauphinoise potatoes, marinated and grilled Japanese eggplant, seasonal vegetable and honey lime sauce*

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

**Petite Chateau** **GF** 35  
*pan-seared petite tenderloin, roasted garlic mashed or Dauphinoise potatoes, seasonal vegetable, Roquefort fondue*

**Beef Wellington** 39  
*filet mignon, puff pastry, mushroom duxelles, prosciutto, roasted garlic mashed or Dauphinoise potatoes, seasonal vegetable*

**Hamburger Provençal** 17  
*½ lb. Angus beef, caramelized onions, house-made bun, choice of French fries, soup or salad*

**Additions: 5 sautéed gulf prawns \$15 ~ 2 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  
*grilled portobello mushroom marinated in herbs and garlic, onion, lettuce, tomatoes, provolone cheese with pesto aioli on a house-roll, choice of French fries, soup or side salad*

**Asparagus and Goat Cheese Risotto** **GF V** 17  
*asparagus, cherry tomato, spring garlic, mascarpone, parmesan, arugula*

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