



## 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>Fondue</b> V	13
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
<b>Assiette de fromage</b>	15
<i>blue, brie and goat cheese, honey, berries, spiced nuts, grilled flatbread</i>	
<b>Escargots</b>	14
<i>Burgundy snails sautéed in a Provençal herb compound butter with toasted brioche</i>	
<b>Crispy Cauliflower Bites</b> V	14
<i>dill aioli, hot sauce</i>	
<b>Estouffade</b> GF	17
<i>asparagus, English peas, spring onions and artichoke hearts sautéed in pancetta and finished in pistou</i>	
<b>Crab Cakes</b>	21
<i>wild arugula and frisée dressed in basil and mint vinaigrette, pickled onion and cornichon and caper aioli</i>	

## SOUP AND SALADS\*

*\*Add to any salad: chicken \$6 / steak \$12 / salmon \$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, herb vinaigrette</i>	
<b>Caesar Salad</b>	8/13
<i>crisp romaine, house-made croutons, house Caesar dressing, anchovies upon request (may substitute kale for romaine)</i>	
<b>Roasted Beets with Goat Cheese</b> V GF	15
<i>roasted red and gold beets, baby kale, frisée lettuce, toasted walnuts and crisp almond-crusted Laura Chenel goat cheese with Meyer lemon and champagne vinaigrette</i>	
<b>Prawn Louis</b> 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 a Madera  
Wine Sauce

Salmon with Pappardelle

Braised Short Rib

**Third Course**

Mixed Berry Tart

Profiterole (1)

Gelato or Sorbet

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

**ENTRÉES**

**Chicken with a Madera Wine Sauce** **GF** 27  
*seared chicken breast medallions, basmati rice, seasonal vegetables and wild mushrooms*

**Salmon with Pappardelle** 29  
*grilled salmon with fresh pappardelle pasta, roasted fennel, sun-dried tomato, pistachio pesto and asparagus*

**Macadamia Nut-Crusted Halibut** **GF** 36  
*California halibut, basmati rice, jalapeno beurre blanc and seasonal vegetables*

**Seared Scallops** **GF** 36  
*risotto with roasted beet and tomato chutney purée, chorizo, Meyer lemon beurre blanc and local honey*

**Smoked Duck Breast** **GF** 33  
*roasted marble potatoes, seasonal vegetables, dried fruit and crispy kale with a roasted tomato chutney*

**Rack of Lamb** **GF** 39  
*rack of lamb with marble potatoes tossed in romesco, toasted almonds, seasonal vegetables and Provençal chimichurri*

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

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

**Beef Wellington** 45  
*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*

**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*

**Garlic and Herb Marinated Portabella Burger** **V** 14  
*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)*

**Roasted Cauliflower Bolognese** **V** 17  
*slow cooked cauliflower with garlic, tomatoes and mushrooms over pappardelle pasta with crispy kale*

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