



SMALL PLATES

Olives GF V ✓	3
<i>marinated Mediterranean olives</i>	
Pistachio Olive Tapenade V ✓	9
<i>with grilled flatbread</i>	
Smoked Paprika and Three Cheese Fondue Dip V	13
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
Assiette de fromage	15
<i>blue, brie and goat cheese, honey, berries, pistachios, 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>crispy panko beer-battered cauliflower, caper dill aioli, hot sauce</i>	
Frog Legs	16
<i>marinated in basil with a crispy panko crust, Aleppo pepper beurre blanc, Meyer lemon beurre blanc and a petite salad of arugula with pickled onions</i>	
Manilla Clams and Shrimp GF	24
<i>in a Calabrian pepper beurre blanc, confetti vegetables, arugula and toasted brioche</i>	
Crab Cakes	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*

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 Caesar dressing, anchovies upon request (may substitute kale for romaine)</i>	
Roasted Butternut Squash and Goat Cheese Salad GF	17
<i>roasted butternut squash, almond crusted crisp Laura Chenel goat cheese ball, Apple Hill apples, baby kale and 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 Apples

Seared Salmon with Quinoa

Braised Short Rib

Third Course

Apple Cinnamon Tart

Profiterole (1)

Gelato or Sorbet

ENTRÉES

- Chicken with Apples** **GF** 29
seared chicken breast medallions marinated in Herbs de Provence, garlic mashed potatoes, seasonal vegetables, Apple Hill apples and an Apple Hill apple cider beurre blanc
- Seared Salmon with Quinoa** **GF** 32
fresh pan seared salmon with quinoa, roasted bell pepper, spinach, seasonal vegetables, pickled cranberries and cranberry mint beurre blanc
- Pistachio-Crusted Halibut** **GF** 36
California halibut, saffron infused basmati rice, Meyer lemon beurre blanc and seasonal vegetables
- Seared Scallops** **GF** 37
roasted apple and parsnip risotto, Meyer lemon beurre blanc and confetti vegetables
- Smoked Duck Breast** **GF** 33
saffron infused rice with toasted sesame seed mole, seasonal vegetables and duck fat fried shoestring potatoes
- Rack of Venison** **GF** 38
herb crusted and slow roasted rack of venison with roasted marble potatoes, seasonal vegetables and an Aleppo pepper infused in local honey and lime sauce
- Braised Short Rib** **GF** 31
beef short rib braised in red wine and roasted garlic, roasted marble potatoes, seasonal vegetables and a grape and red wine reduction
- Petite Chateau** **GF** 36
fire-grilled petite tenderloin in a red wine demi-glace, with roasted garlic mashed potatoes, seasonal vegetables and a Provençal tomato
- Beef Wellington** 45
filet mignon, puff pastry, mushroom duxelles and prosciutto and a red wine demi-glace, with roasted garlic mashed potatoes, seasonal vegetables and a Provençal tomato
- 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
- Pesto Marinated Portobello Burger** **V** 15
*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)*
- Vegetable Lasagna** **V GF** 17
Heirloom tomato sauce, herbed ricotta, parmesan and mozzarella, topped with roasted red pepper coulis and pistou
- Calabrian Pepper Pasta** **V V** 17
spicy, smoky peppers from Southern Italy with English peas, tomatoes, spinach, roasted bell peppers and fresh basil over linguine (GF over basmati rice, by request)