



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	15
<i>crispy panko beer-battered cauliflower, caper dill aioli, hot sauce</i>	
Frog Legs	16
<i>marinated in basil and sous vide with a crispy panko crust, Aleppo pepper beurre blanc, Meyer lemon beurre blanc and a petite salad of arugula with pickled onions</i>	
Lobster Chive Risotto	21
<i>cold water lobster claw and slipper meat, creamy mascarpone cheese, English peas and confetti veggies with a pesto Calabrian oil</i>	
Crab Cakes	23
<i>seasonal succotash, beurre blanc and local honey</i>	

SOUP AND SALADS*

**Add to any salad: chicken \$6 / steak \$12 / salmon \$15*

Soupe du Jour	6/8
French Onion Soup	11
House Salad GF V ✓	9
<i>organic baby greens, cucumber and cherry tomatoes, balsamic vinaigrette</i>	
Caesar Salad	9/13.50
<i>crisp romaine, house-made croutons, house Caesar dressing, anchovies upon request (may substitute kale for romaine)</i>	
Cranberry Butternut Squash Salad V GF	15
<i>roasted butternut squash, dried cranberries, gorgonzola cheese, candied pecans, and baby kale with a 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

We accept Visa, MasterCard, American Express and Discover; however, do not accept personal or traveler's checks
Consuming raw or uncooked foods may be a health risk

10/12/23

PRIX FIXE

\$38 per person for 2 courses \$41 per person for 3 courses

First Course

Cup of Soup of the Day
French Onion Soup
Small Caesar or House Salad

Second Course

Coq Au Vin
Salmon en Papillote
Braised Short Rib

Third Course

Apple Cinnamon Tart
Profiterole (1)
Gelato or Sorbet

ENTRÉES

Coq Au Vin **GF** **31**

airline chicken breast, braised in an aromatic burgundy sauce of pearl onions, forest mushrooms, pancetta lardons, and carrots, served with roasted marble potatoes

Salmon en Papillote **GF** **34**

salmon with fresh dill, Estate Meyer lemons and chardonnay wrapped in parchment paper and baked to perfection, with basmati rice and seasonal vegetables

Seared California Halibut **GF** **36**

wild caught local Halibut with red beet & parsnip puree, sage beurre blanc, mandarin chimichurri and seasonal vegetables

Vodka Pasta with Lobster Claw Meat **V** **GF** **34**

lobster and claw meat with sautéed pearl onions, cherry tomatoes, English peas, tossed in an aromatic vodka sauce over linguine pasta and finished with parmesan cheese garnish

Jumbo Seared Scallops **GF** **42**

butternut squash risotto, sage beurre blanc and seasonal vegetables

Duck A L'Orange **GF** **36**

farro pilaf, seasonal succotash, warm pancetta lardons, with a sweet & savory l'orange sauce

Rack of Lamb **GF** **41**

3-hour sous vide Vadouvan curry marinated rack of lamb with marble potatoes, seasonal vegetables and spiced black currant beurre rouge

Braised Short Rib **GF** **34**

beef short rib braised in red wine and roasted garlic with Dauphinois potatoes, seasonal succotash and espresso port demi sauce

Petite Chateau **GF** **39**

3-hour sous vide petite tenderloin, finished on the grill and topped with bordelaise sauce, with roasted garlic mashed or Dauphinoise potatoes, seasonal vegetables and a Provençal tomato

Beef Wellington **46**

3-hour sous vide filet mignon wrapped in a puff pastry with mushroom duxelles and prosciutto, topped with bordelaise sauce, with roasted garlic mashed or Dauphinoise potatoes, seasonal vegetables and a Provençal tomato

Hamburger Provençal **19**

*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 \$25 ~ lobster meat \$25

VEGETARIAN ENTRÉES

Gnocchi **V** **12/18**

house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic

Pesto Marinated Portobello Sandwich **V** **15**

grilled portobello mushroom and fire roasted red bell peppers, with onion, lettuce, tomato, swiss cheese and chimichurri 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** **19**

Heirloom tomato sauce, herbed ricotta, parmesan and mozzarella, topped with roasted red pepper coulis and pistou

Vodka Pasta **V** **23**

*Linguine pasta with sautéed pearl onions, cherry tomatoes, English peas, tossed in an aromatic vodka sauce and finished with parmesan cheese. garnish (without parmesan **V**)*

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