



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>	
House-Cured Pork Belly	21
<i>cherry chutney, pickled vegetables and house crostini</i>	
Crab Cakes	23
<i>remoulade sauce, crispy Brussels sprout leaves, bell peppers</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, herb 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>	
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

\$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

Chicken with Madeira Sauce

Salmon en Papillote

Braised Short Rib

Third Course

Apple Cinnamon Tart

Profiterole (1)

Gelato or Sorbet

ENTRÉES

Chicken with a Madeira Sauce **GF** 31
seared chicken breast medallion with roasted garlic mashed potatoes, seasonal vegetables and wild mushrooms

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 vegetable

Seared California Sea Bass 36
wild caught local sea bass with celery root pureé, house-made green curry, seasonal vegetables and pickled crisp vegetables

Jumbo Seared Scallops **GF** 42
Meyer lemon infused risotto, beurre blanc, chimichurri, seasonal vegetables and Estate chives

Smoked Duck Breast **GF** 36
with rainbow chard, caramelized onions, duck fat fried shoestring potatoes and pickled onions with apricots, topped with béchamel,

Rack of Lamb **GF** 41
3-hour sous vide and Vadouvan curry marinated rack of lamb with creamy polenta, seasonal vegetables and local honey lime sauce

Braised Short Rib **GF** 34
beef short rib braised in red wine and roasted garlic with creamy polenta, seasonal vegetables and salsa verde

Petite Chateau **GF** 39
3-hour sous vide petite tenderloin, finished on the grill and topped with bordelaise sauce, with roasted garlic mashed potatoes or potatoes dauphinoise, 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 and topped with bordelaise sauce, with roasted garlic mashed potatoes or potatoes dauphinoise, 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 \$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 **VGF** 19
Heirloom tomato sauce, herbed ricotta, parmesan and mozzarella, topped with roasted red pepper coulis and pistou

Calabrian Pepper Pesto Pasta **VV** 20
spicy, smoky peppers from Southern Italy infused into pesto with English peas, sundried tomatoes, roasted bell peppers and pine nuts over linguine (GF over basmati rice, by request)