



SMALL PLATES

Mixed Olives GF V V <i>marinated Mediterranean olives</i>	5
Tapenade V V <i>with grilled flatbread</i>	11
Smoked Paprika and Three Cheese Fondue Dip V <i>spicy spinach and artichoke fondue with grilled flatbread</i>	15
Assiette de fromage ~ Cheese Plate <i>blue, brie and goat cheese, honey, berries, pistachios, grilled flatbread</i>	17
Escargots à La Provence <i>Burgundy snails sautéed in a Provencal herb compound butter with toasted brioche</i>	15
Crispy Cauliflower Bites V <i>crispy panko beer-battered cauliflower, caper dill aioli, hot sauce</i>	15
Frog Legs <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>	16
Shrimp Risotto GF (Featured at our La Crema Wine Dinner) <i>grilled rock shrimp, crisp apple and spring onion risotto, chimichurri and arugula salad</i>	26
Lobster Gnocchi <i>house-made potato gnocchi with succulent chunks of lobster, bell peppers, cherry tomatoes and fresh green peas tossed in Calabrian pepper sauce and fresh basil</i>	28
Crab Cakes (Featured at our La Crema Wine Dinner) <i>house-made crab cakes with a petite arugula salad, served with beurre blanc and mango pico de gallo</i>	24
Calamari Fries <i>crispy breaded calamari served with cocktail sauce and sweet chili sauce</i>	17

SOUPS, SALADS AND SANDWICHES*

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

Soupe du Jour	Cup 7 Bowl 10
French Onion Soup	11
House Salad GF V V <i>organic baby greens, cucumber and cherry tomatoes, balsamic vinaigrette</i>	9
Caesar Salad <i>crisp romaine, house-made croutons, house Caesar dressing, anchovies upon request</i>	10/15
Heirloom Tomato and Burrata <i>balsamic reduction, olive oil and chiffonade basil</i>	19
Prawn Louis GF <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>	23
Hamburger Provençal <i>½ lb. Angus beef patty grilled over an open flame, caramelized onions, lettuce, tomato, pickles, and choice of cheese, on a buttery house-made bun, choice of French fries, soup or side salad (Add \$2 for garlic fries or French onion soup) (Add \$3 for truffle fries)</i>	22
Pesto Marinated Portobello Burger V <i>marinated & grilled whole portobello mushroom and fire-roasted red bell peppers with onion, lettuce, tomato, Swiss cheese and chimichurri aioli on a buttery house-made bun (Add \$2 for garlic fries or French onion soup) (Add \$3 for truffle fries)</i>	17

GF = Gluten-Free

V = Vegetarian

V = 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

\$39 per person for 2 courses \$42 per person for 3 courses

First Course

Cup of Soupe du Jour

French Onion Soup

Small Caesar or House Salad

Second Course

Roasted Chicken

Seared Salmon

Braised Short Rib

Third Course

Apple Cinnamon Tart

Profiterole (1)

Gelato or Sorbet

ENTRÉES

Roasted Chicken	32
<i>juicy, honey brined airline chicken breast, garlic sage roasted Yukon gold potatoes, sweet and pungent mandarin beurre blanc and sour cherry chutney, served with sautéed seasonal vegetables</i>	
Seared Salmon	36
<i>fresh seared salmon with tangy herbed sauce Vierge, white wine beurre blanc, garlic sage roasted Yukon gold potatoes, served with sautéed seasonal vegetables</i>	
Seared California Halibut	39
<i>delicately seared California halibut with a bright lemon beurre blanc and fresh mango pico de gallo, served with buttery basmati rice and sautéed seasonal vegetables</i>	
Fra Diavolo Pasta with Lobster Claw Meat	38
<i>lobster claw meat with sautéed pearl onions, cherry tomatoes and English peas, tossed in aromatic Aleppo marinara wine sauce over linguine pasta and finished with parmesan cheese</i>	
Seared Scallops 🍷	43
<i>sweet seared scallops with zesty lemon parmesan risotto, white wine beurre blanc and citrus gremolata, served with sautéed seasonal vegetables</i>	
Smoked Duck Breast	37
<i>succulent duck breast smoked in-house, paired with mandarin beurre blanc and merlot reduction sauce, served with vegetable confetti atop a garlic crostini and rich mornay sauce</i>	
Pistachio Crusted Rack of Lamb 🍷	41
<i>marinated in classic Vadouvan spices, with parsnip and pineapple purée and sautéed seasonal vegetables finished with harissa sauce</i>	
Braised Short Rib 🍷	37
<i>rich, tender short rib, braised in red wine and aromatics, summer garden tomato risotto, sautéed seasonal vegetables and finished with roasted tomatillo salsa</i>	
Beef Wellington	49
<i>filet mignon, puff pastry, mushroom duxelles and prosciutto, topped with bordelaise sauce with roasted garlic mashed potatoes or potatoes dauphinoise, served with sautéed seasonal vegetables and a Provençal tomato (well-done is not available as the pastry burns)</i>	
Petite Chateau	42
<i>flavorful tenderloin marinated in Herbes de Provence and flame-grilled with a rich green peppercorn and brandy sauce, creamy garlic mashed potatoes or potatoes dauphinoise and sautéed seasonal vegetables</i>	

**Additions: chicken \$6 ~ steak \$12 ~ salmon \$15
5 sautéed gulf prawns \$15 ~ 3 scallops \$20**

VEGETARIAN ENTRÉES

Gnocchi 🍷	18
<i>creamy potato gnocchi made in-house with forest mushrooms, truffle essence, parmesan and balsamic glaze</i>	
Pistachio Pesto Pasta 🍷🍷	23
<i>herbed linguine pasta with blistered cherry tomatoes, vibrant bell peppers and wilted spinach, tossed in a creamy pistachio pesto and finished with shaved parmesan</i>	
Vegetable Lasagna 🍷🍷	19
<i>Heirloom tomato sauce, herbed ricotta, parmesan and mozzarella, topped with roasted red pepper coulis and pistou</i>	