



Spring Menu

SMALL PLATES

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 marinated in Marsala wine and simmered until tender, served with toasted brioche and breadcrumbs</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
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>with onion, lettuce, tomato, chimichurri aioli and swiss 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>	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>	
Vodka Pasta with Lobster Claw Meat	38
<i>lobster and claw meat with sautéed pearl onions, cherry tomatoes and English peas, tossed in aromatic vodka sauce over linguine pasta and finished with parmesan cheese garnish</i>	
Seared Scallops ^{GF}	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 a tart cherry coulis, and mellowed with creamed rainbow chard and beets</i>	
Rack of Lamb ^{GF}	41
<i>marinated in classic Vadouvan spices, grilled over an open flame and finished with a honey cranberry mint gastrique, served with garlic sage roasted Yukon gold potatoes and sautéed seasonal vegetables</i>	
Braised Short Rib ^{GF}	37
<i>rich, tender short rib, braised in red wine and aromatics, creamy potatoes dauphinoise, sauced with peppered espresso port demi-sauce, served with sautéed seasonal vegetables</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, rich red wine bordelaise sauce, creamy garlic mashed potatoes or potatoes dauphinoise, served with sautéed seasonal vegetables</i>	

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

VEGETARIAN ENTRÉES

Gnocchi ^V	18
<i>creamy potato gnocchi made in house with forest mushrooms, truffle essence, parmesan and balsamic glaze</i>	
Pistachio Pesto Pasta ^V✓	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 ^V^{GF}	19
<i>Heirloom tomato sauce, herbed ricotta, parmesan and mozzarella, topped with roasted red pepper coulis and pistou</i>	