

Hors d'Oeuvres

Betteraves Rôties ~ Roasted beets, whipped chèvre, arugula, caramelized walnuts, Balsamic drizzle	13
Salade de Saison ~ butter leaf lettuce, shaved fennel, summer melon, pepitas, citrus vinaigrette	12
Gratinée à L'Oignon ~ classic French onion soup "au gratin"	14
Escargots au Beurre à l'Ail et aux Noisettes ~ escargots with garlic and hazelnut butter	14
Terrine de Campagne ~ house made country style paté & condiments	10
Gnocchi aux Épinards ~ spinach gnocchi au gratin, Parmesan cream sauce	14
Olives Provençales ~ assortment of warmed marinated olives	8
Les Fromages ~ assortment of imported cheeses with house made fig chutney, walnuts	18
Tapas ~ roasted beets, chèvre, housemade country pâté, olives, fire-roasted sweet red peppers, crostinis	15
Soupe du Jour ~ soup of the day	Cup 8 Bowl 10

Plats Chauds ~ Entrées

Gnocchi aux Épinards ~ spinach gnocchi au gratin, Parmesan cream sauce	20
Coq au Vin ~ braised chicken in red wine sauce with mushrooms, lardons, pearl onions, whipped potato	25
Moules Frites ~ steamed mussels with shallots & leeks in Sauvignon herb broth, pommes frites & aioli	26
Confit de Canard ~ duck confit, Beluga lentils & petite arugula salad	28
Cannelloni Tartufi ~ baked pasta filled with beef tenderloin, ricotta and truffle, pink Vodka sauce	25
Filet au Poivre ~ filet mignon flamed with Cognac, peppercorn demi-glace, pommes frites & aioli	49
Poisson du Marché ~ herb-crusted sea bass, roasted fall vegetables & creme fraiche, lemon beurre blanc	29

Petits Plats ~ Sides 8

Pommes Frites & garlic aioli ~ Whipped potatoes ~ Sautéed Spinach in olive oil & garlic
Roasted fall root vegetables

Chef's Suggestion & Premium Wine Pairing

Jarret de Veau 34

Braised veal shank, orange-citrus jus, crispy chickpeas, honey glazed carrots, gremolata
2016 Pinot Noir Tondre Vineyard Comanche Cellars Santa Lucia Highlands 17 glass / 68 bottle

Wines-By-The-Glass

Kir Royal 16

French Spritz 16

Crémant de Limoux Brut Sparkling 14

Blanc

Sauvignon Blanc Château Bonnet France	12
Chardonnay Le P'tit Paysan Monterey	14
Rosé Jean-Luc Colombo France	11

Rouge

Burgundy La Roche De Bellene	16
Malbec Domaine Cause Cahors France	14
Côte-du-Rhône Chapoutier France	14

Les Desserts

Mousse au Chocolat	9	Crème Brûlée Tahitian Vanilla Bean	10
Lemon Meringue Tartlet	8	Profiteroles French vanilla ice cream	11
Homemade Tiramisu	10	Fresh Berries & whipped Cream	8

Beverages

Sparkling Juices	4.25
Coke, Diet Coke, Sprite	3.25
Apple or Cranberry Juice	4.75
Iced Tea unsweetened	4.50
Bottled Water still & sparkling	8
Milk	3.75
Bottled Beer	8.50

Coffee & Espresso

Fresh Brewed Coffee & Decaf	5
Hot Tea	5
Cappuccino	5.50
Café Latte	6.25
Café Americano	5
espresso Macchiato double shot	5.50
Espresso single/double	4.50/5.50

Amex | Mastercard | Visa Gladly Accepted | Water served upon request
Face coverings required while not seated & during communication with our staff

