



## SMALL PLATES

<b>Olives</b> GF V ✓	3
<i>marinated Mediterranean olives</i>	
<b>Pistachio Olive Tapenade</b> V ✓	9
<i>with grilled flatbread</i>	
<b>Fondue</b> V	11
<i>spicy spinach and artichoke fondue with grilled flatbread</i>	
<b>Crispy Cauliflower Bites</b> V	11
<i>dill aioli (hot wing sauce, add \$1)</i>	
<b>Escargots</b>	13
<i>Burgundy snails, garlic herb butter, crostini</i>	
<b>Butternut Squash Crepes</b> V	16
<i>citrus ricotta, pancetta, brown butter crème fraîche, crispy kale and toasted cashews</i>	
<b>Pancetta and Caramelized Onion Mac &amp; Cheese</b>	15
<i>house-made béchamel with white cheddar, provolone and American cheese, crisp pancetta lardons topped with bread crumbs and micro greens</i>	
<b>Wild Mushroom Risotto</b> GF V	19
<i>Forest mushrooms, mascarpone, parmesan, crispy kale</i>	

## SOUP AND SALADS\*

*\*Add to any salad: 6 oz. chicken \$5 / 4 oz. steak \$8 / 5 oz. salmon \$12*

<b>Soupe du Jour</b>	6/8
<b>French Onion Soup</b>	9
<b>House Salad</b> GF V ✓	8
<i>organic baby greens, cucumber and cherry tomatoes, herb vinaigrette</i>	
<b>Caesar Salad</b>	8/13
<i>crisp romaine, house-made croutons, house César dressing (may substitute kale for romaine)</i>	
<b>Roasted Butternut and Goat Cheese Salad</b> GF V	15
<i>roasted butternut squash, crumbled goat cheese, dates, toasted almonds, Apple Hill apples, kale, champagne vinaigrette</i>	
<b>Shrimp Louis</b> GF	17
<i>bay shrimp, greens, hard-boiled egg, red onion, cherry tomatoes, cucumber, avocado and 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**

**\$31 per person for 2 courses    \$35 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 Papillote

Beef Bourguignon

**Third Course**

Apple Tart

Profiterole (1)

Gelato or Sorbet

**Add House White, Red or Rosé Wine 7/glass**

**ENTRÉES**

**Coq au Vin GF** 25  
*chicken thighs, pearl onions, carrots, forest mushrooms, lardons (bacon matchsticks) and garlic simmered in a burgundy wine sauce over farro*

**Salmon Papillote GF** 25  
*salmon wrapped in parchment paper with saffron rice and seasonal vegetables*

**Autumn Spiced Swordfish GF** 28  
*swordfish poached in smoked citrus beurre blanc, butternut purée and seasonal vegetables*

**Seared Scallops GF** 36  
*forest mushroom risotto and shallots, with white wine butter sauce*

**Rack of Lamb GF** 38  
*Superior Farms local rack of lamb with root vegetable purée, seasonal vegetables and spiced cranberry gastrique*

**Beef Bourguignon GF** 28  
*short rib braised in red wine, roasted garlic, pearl onions, Dauphinoise potatoes, seasonal vegetables*

**Petit Château GF** 29  
*9 oz. bistro filet, roasted garlic mashed potatoes, seasonal vegetable, demi-glace*

**Beef Wellington** 39  
*6 oz. filet mignon, puff pastry, mushroom duxelles, prosciutto, mashed potatoes, seasonal vegetable*

**Hamburger Provençal** 17  
*½ lb. Angus beef, caramelized onions, house-made bun, choice of French fries, soup or salad*

**Additions: 5 grilled gulf prawns \$10 ~ scallops \$20**

**VEGETARIAN ENTRÉES**

**Gnocchi V** 12/18  
*house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic*

**Polenta Cake V GF** 14  
*with roasted butternut squash, cranberries, crispy Brussel sprout leaves, mild pepper gastrique*

**Ratatouille Lasagna V GF** 17  
*Heirloom tomatoes, zucchini and eggplant layered with a three cheese blend*