



SMALL PLATES

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

SOUP AND SALADS*

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

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

GF = Gluten-Free

20% gratuity for parties
of 6 or more

V = Vegetarian

CORKAGE \$20
\$5 Split Fee

✓ = Vegan

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**

chicken thighs, pearl onions, carrots, forest mushrooms, lardons (bacon matchsticks) and garlic simmered in a burgundy wine sauce over farro

25**Salmon Papillote GF**

salmon wrapped in parchment paper with saffron rice and seasonal vegetables

25**Autumn Spiced Swordfish GF**

swordfish poached in smoked citrus beurre blanc, butternut purée and seasonal vegetables

28**Seared Scallops GF**

forest mushroom risotto and shallots, with white wine butter sauce

36**Rack of Lamb GF**

Superior Farms local rack of lamb with root vegetable purée, seasonal vegetables and spiced cranberry gastrique

38**Beef Bourguignon GF**

short rib braised in red wine, roasted garlic, pearl onions, Dauphinoise potatoes, seasonal vegetables

28**Petit Château GF**

9 oz. bistro filet, roasted garlic mashed potatoes, seasonal vegetable, demi-glace

29**Beef Wellington**

6 oz. filet mignon, puff pastry, mushroom duxelles, prosciutto, mashed potatoes, seasonal vegetable

39**Hamburger Provençal**

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

17**Additions: 5 grilled gulf prawns \$10 ~ scallops \$20****VEGETARIAN ENTRÉES****Gnocchi V**

house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic

12/18**Polenta Cake VGF**

with roasted butternut squash, cranberries, crispy Brussel sprout leaves, mild pepper gastrique

14**Ratatouille Lasagna VGF**

Heirloom tomatoes, zucchini and eggplant layered with a three cheese blend

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