

Appetizers

Toulonnaise Mussels | thyme, garlic, olive tapenade, sarriette, rose blossom water 11

Vitello Tonnato | forty-eight hour veal carpaccio, tuna sauce, capers, black olives 11*

Tuna Tartare | date purée, citrus pepper, pistachio, mint, quail's egg 14*

Foie Gras | duck foie gras terrine, apple chutney, maple syrup 17*

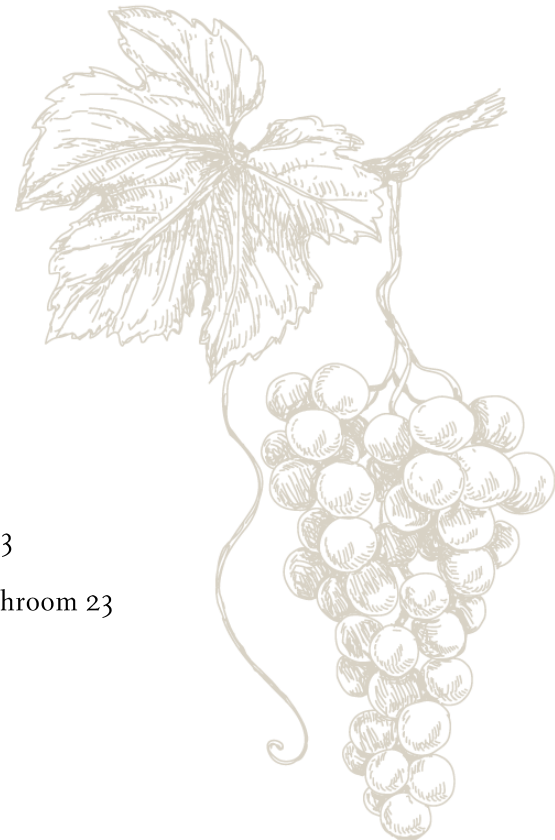
Eggplant | "eggplant caviar", goat cheese, basil, orange zest 11*

Petits Farcis Provencaux | veal, tomato, onion, zucchini 11

Octopus | sauce vierge, fennel pollen, orange zest 14

Arugula | aged parmesan, extra virgin olive oil 11*

Soup of the Day | chef's daily selection 11



To Share

Salmon Mezze | salmon tartare, salmon rillettes, smoked salmon 23

Duck Mezze | foie gras terrine, duck confit rillettes, smoked duck breast 23

Mediterranean Mezze | grilled octopus with aioli, piquillo, marinated mushroom 23

Executive Chef Sebastien Giannini

* Cold Appetizer

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity will be added to parties of six or more.

Entrées

Cauliflower Tagine | fried & puréed, marcona almond, raisin, parsley 19

Butternut Squash Ravioli | roasted butternut squash 19

Lobster Ravioli | cognac flambé, fresh parsley 36



Entrées a la Plancha

Select One Sauce & Side

Chermoula, Herb Butter, Sauce Vierge, Bordelaise

Lamb Shank 32

Butcher's Choice MP

Colorado Rack of Lamb 44

Allen Brother's 10 oz. New York Strip 52

Allen Brother's 8 oz. Filet Mignon 50

Roasted Half Chicken 28

Catch of the Day MP

Red Snapper 32

Mediterranean, Bronzino 34

Chesapeake Bay, Rockfish 36

Sides 8

Truffle Fries | truffle oil, parsley, aged parmesan

Arugula | aged parmesan, extra virgin olive oil

Potatoes | purée mousseline, butter, cream

Zucchini | fresh mint, black olives

Broccoli | lemon vinaigrette, garlic

Gnocchi | truffles, cream, parmesan

Niçoise | quail's egg, olive, tuna, french radish

