



Chef Kevin D'Andréa offers you French cuisine with a modern twist.  
The menu changes as the seasons do to ensure the highest quality of produce.

### TO SHARE (OR NOT)

- Perfection of Cheese, Chef, hand-selected variety of cheeses: Roth's Private Reserve, Roelli Haus Select, Green Hill Brie, Creamy Goat Cheese (Bijou), Gruyère, and the finest Blue Cheese, paired with jam\* 24
- Portfolio of Charcuterie\*: Jambon de Bayonne, Mortadella, Paris ham, Salami, Bresaola, Wild Boar Saucisson 26
- Oeuf Mimosas, Provencal style, house-made aioli topped with herring caviar (six or ten eggs) 10 or 14
- Rising Sourdough Crust, parsley pesto, escargot, watercress, cremini mushrooms and summer truffle 17

### STARTERS

- Selection of Roasted Beets, Salmon roe, beet tartare, toasted nuts 14
- Spring Harvest Red Gazpacho, with refreshing strawberry and watermelon, old style mustard ice cream, ricotta foam, lemon bread crumb 16
- Frog Legs, ail et persil (garlic and parsley) 16
- Grilled Octopus, fennel puree, sauce vierge 19
- "Day boat caught" Snapper Ceviche, freshly marinated with lime, jalapenos, chives, and tomatoes 17
- Cocoa Marble Foie Gras torchon, peach, ginger and sichuan pepper chutney, with multigrain toast 24

### PASTA

- Summer Truffle Risotto, Arborio rice cooked with fresh vegetable stock and parmesan cheese 26
- Ricotta and Fava bean Agnolotti, Pearl onions, artichoke hearts, parsley emulsion 24

### FISH

- (Sustainable wild caught fish)
- Seared Scallops, fregola sarda risotto, bouillabaisse emulsion 26
- Pan Roasted Snapper, Sauce du gléré, fresh pappardelle, sautéed Spinach and Chanterelle mushrooms 32
- "Pêche du jour" Catch of the day, 14 to 16 oz, high quality rotated fish, paired with sautéed fresh market vegetables MP (Market Price)
- Add King Tiger Gambas, warm water prawn 24

### MEAT & POULTRY

- (Grass Fed, No GMO, No Antibiotics)
- Spice Rubbed Roasted Duck Breast, creamy polenta, au jus 29
- Seared Heritage Pork Belly, Collard greens, brown butter sunchoke puree, stir fry tri-color Quinoa 27
- "Seared" Beef Tenderloin, crunchy potatoe mille-feuille, truffle condiment, topped with au jus 44
- "Lamb Shoulder Confit", au jus glazed gnocchi, pequillos confit lemon, spring onions topped with an herbal salad 33

### SIDES

- Harvest Green Salad 6
- Mashed Potatoes - Sautéed Spinach - Creamy Polenta - Sautéed Fresh Market Vegetables 7
- Add "Summer Truffle" 7
- Signature Truffle Mashed Potatoes 9
- Add wild caught Scallop 9

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Party of 6 or more will include 20% gratuity.