

Lunch



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 22

Chef, hand-selected variety of cheeses: Roths Private Reserve, Roelli House Select, Green Hill Bri, Creamy Goat Cheese (Bijou), Gruyère, and the finest Blue Cheese, paired with jam*

Portfolio of Charcuterie*: Jambon de Bayonne, Mortadella, Paris ham, Salami, Bresaola, Wild Boar Saucisson 24

Oeuf Mimosas, Provençal 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

"Day boat caught" Snapper Ceviche, freshly marinated with lime, jalapenos, chives, and tomatoes 16

Frog Legs, ail et persil (garlic and parsley) 16

Grilled Octopus, fennel puree, sauce vièrge 17

Spring Harvest Red Gazpacho, with refreshing strawberry and watermelon, old style mustard ice cream, ricotta foam, lemon bread crumb 16

Smoked salmon, fresh whipped cream with dill and lemon juice paired with multigrain toast 18

Bread selection and homemade truffle butter 4.5

SALADS & SANDWICH

(Sandwiches are accompanied with small harvest greens)

Carpaccio of heirloom tomatoes, toasted fresh bread crumbs, basil oil and balsamic vinaigrette 12

Caesar Salad, grilled chicken thigh, croutons Parmesan, homemade Caesar dressing 16

Classic Club Sandwich, roasted chicken, boiled eggs, tomatoes, lettuce, homemade mayonnaise 16

Truffle croque-monsieur 18

Shredded lamb sandwich on grilled focaccia, watercress, fresh homemade tzatziki 17

Add-on: Avocado 3

Add-on: Bacon 2

ENTRÉES

(Grass Fed, No GMO, No Antibiotics and Sustainable wild caught fish)

Summer truffle Risotto, arborio rice cooked with fresh vegetable stock and melted Parmesan cheese 22

"Steak Frites" Grass-fed bavette with pomme allumette, au jus 20

Roasted Jumbo Prawns, fresh aromatic Quinoa Salad, apple cider vinaigrette 24.5

"Pêche du jour" Catch of the day, 14 to 16 oz, high quality rotated fish, paired with sautéed fresh market vegetables MP (Market Price)

"Seared" Beef Tenderloin, buttery French style mashed potatoes, truffle condiment, au jus 44

SIDES

Harvest Greens Salad 4

Sautéed seasonal vegetable 6

Mashed Potatoes 5

Truffle mashed potatoes 7

French fries 6

Truffle fries 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.