



Dinner Menu

Dinner starts at 5:30pm

Les Soupes

SOUPE A L'OIGNON
Caramelized Onions, Croutons
Gruyère Cheese

\$7

SOUPE DU JOUR
Chef's Daily Creation

\$7

Wine Platters

To Compliment your Wine Selection

L'ASSIETTE DE FROMAGE \$13
Selection of Imported Cheeses Served with
Artisan Bread

L'ASSIETE DE CHARCUTERIE \$13
Selection of Our Fine Paté, French Salami,
Prosciutto, Cornichons and Onion Jam,
Served With Artisan Bread

BACCHUS GRAZING PLATTER \$19
Selection of Imported Cheese, Meats, Lobster
Salad, Smoked Salmon, Olives, Fruit, Onion
Marmalade, Served with Artisan Bread

Les Salades et Appetizers

SALADE CAESAR
Baby Romaine Hearts, Croutons, Parmesan Cheese

\$9

SALADE D'EPINARDS
Baby Spinach, Goat Cheese Fondue,
Toasted Walnuts and Apples

\$10

SALADE de TOMATE
Tomatoes, Buffalo Mozzarella,
Aged Balsamic Vinegar & Fresh Basil

\$12

MOULES A LA MARINIERES
Mussels, Shallots, Chardonnay, Butter, Garlic &
Parsley

\$15

ESCARGOTS PERSILLADES \$10
Baked Burgundy Snails & Garlic Herb Butter

CRAB CAKES \$12
Pan Seared Crab Cakes, Lemon Remoulade
Served on a Bed of Micro Greens

SEA SCALLOPS \$14
Pan Seared Scallops with Grapefruit,
Tangelo Vinaigrette & Pink Peppercorns

TARTE AL A PROVENCALE \$15
Puff Pastry with Goat Cheese &
Rataouille served with Mixed Greens

BEEF TARTAR \$18*
Prime Beef, Pine Nuts, Brioche,
and Egg Yolk



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Les Entrées

PENNE A LA PROVENCAL <i>Penne Pasta, Garlic, Fresh Tomatoes, Basil, Olive Oil & Crushed Red Pepper</i>	\$18	HALIBUT <i>Pan Seared Alaskan Halibut, Wilted Spinach, & Heirloom Tomato Vinaigrette</i>	\$29
BOUDIN BLANC <i>Pomme Puree & Leek Fondue Traditional Pork & Chicken Sausage</i>	\$20	POULET "FRITES" <i>Farm Raised Petaluma Chicken Breast, French Fries & Natural "Au Jus"</i>	\$23
MOULES FRITES <i>Mussels, Shallots, Chardonnay, Butter, Garlic, Parsley & Served with Pomme Frites</i>	\$21	COTELLETTES DE PORC <i>Potatoes and Mustard Sauce Kurobuta Pork Chop, Yukon Gold Mashed</i>	\$28
LING COD A LA MAROCAINE <i>Fresh Ling Cod on a bed of Braised Leeks with Marocaine Viniagrette and a Citrus Confit</i>	\$26	CARRE D'AGNEAU ROTI, JUS COURT <i>Roasted Rack of New Zealand Lamb with Tian de Legumes of Zucchini, Eggplant & Tomatoes</i>	\$39
MAHI MAHI A LA DIJIONNAISE <i>Fresh Mahi Mahi, Dijon Mustard Crust on a bed of Braised Shallots & Drizzled with a Balsamic Reduction</i>	\$28	PAELLA <i>Traditional Seafood Dish with Scallops, Shrimp, Mussels, Chicken, Spanish Peppers, Chorizo & Saffron</i>	\$33
SCALLOP RISOTTO <i>Fresh Pan Seared Scallops, Parmesan Cheese Risotto and Sweet Peas</i>	\$29	PEPPERCORN FILET MIGNON <i>Pan Seared Prime Beef Tenderloin in a Creamy Peppercorn Sauce with Potato Gratin</i>	\$38

Wine List?

The adult version of a kid in a candy store.....the entire store is our Wine List at exceptional prices. Feel free to browse through over 950 different labels and advise your wait staff of your selection or ask our knowledgeable wine staff for assistance. We will deliver the wine to your table promptly.

So go ahead....be a kid!