



## APERITIFS

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House Wines 9 glass

White: Sauvignon Blanc | Chardonnay

Red: Cabernet Sauvignon | Pinot Noir

Lunch Menu | Spring 2019

## LES SNACKS

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Spicy Chipotle Lime Mixed Nuts 7

Citrus Cumin Marinated Castelvetrano Olives 7

## LES SOUPES ET SALADES | STARTERS

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Add\*: Chicken 6 Salmon 8 Truffle Tremor Goat Cheese 6

*\*May be added to any starter, not available as a take away item*

Seasonal Market Soup 9 cup / 11 bowl

Provençale Fish Soup, Gruyere, Rouille, Croutons 16

Butter Lettuce, Green Dressing, Garden Herbs, Lemon, Shallots (gf) 12

Heirloom Beets, Burrata, Cress, Extra Virgin Olive Oil (gf) 16

Asparagus, Truffle Hummus, Radish, Lemon Zest, Sesame Seeds (vg, gf) 16

Romaine Lettuce, Cucumber, Tomato, Mint Radish, Flat Bread, Lebanese Vinaigrette 15

## PRIX-FIXE

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Prix-Fixe: Includes Soup or Green Salad | Chef's Entrée | Choice of Dessert 29

## LES ASSIETTES | MAIN COURSES

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Salmon Flat Bread, Fromage Blanc, Asparagus, Charred Lemon, Vadouvan 21

Socca, Provençale Crepe, Yams, Tomato Confit, Olive Niçoise, Arugula (vg, gf) 19

Pierre Oteiza Artisan Bayonne Ham, Fig Compote, Sheep Milk Cheese, Tome, Grilled Levain 20

10 oz Hanger Steak, Pommes Frites, Sauce Marchand de Vin 27

## LES GARNITURES | SIDES

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French Fries 6

Market Salad 8

Market Vegetables 8

Executive Chef Fabrice Marcon



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

*18% service charge for parties of 6 or more*