



Soups



Light velouté of green asparagus with lemon-scented goat cheese crostini.....	4 / 6
Roasted heirloom yellow tomato soup with basil oil and crème fraîche.....	6 / 8
Moroccan lamb harira soup with vegetables, garbanzo beans and lentils.....	7 / 9

Salads



Baby arugula & preserved lemon vinaigrette w/ lavender honey goat cheese, pine nuts & asparagus.....	10
Tender herbs & greens mélange w/ braised tomatoes, walnuts & roasted shallot-tomato vinaigrette.....	8
Mesclun lettuces & beets in a chestnut-cider vinaigrette w preserved lemon and confit quince.....	9

Appetizers



Fricassee of escargot and shiitake mushrooms with white wine, fresh chives, and crème fraîche.....	10
Blue crab two ways: in a vermicelli-leek briouat and in a preserved lemon-truffle vinaigrette.....	15
Prince Edward's Island Mussels á la basquaise in a sweet corn lobster broth.....	12
Herbs de Provence seasoned quail and spanish chorizo w/ persimon and sautéed spinach.....	15
Wild mushroom ravioli in a light porcini cream with parmesan, asparagus and roasted tomatoes.....	10

For the courtesy of all our guests, we ask that you please refrain from cellular phone usage in the restaurant. Thank you.



Entrées



Sautéed Mediterranean seabass & truffle sacchetti w/ leeks, fennel & braised shallots in a shellfish fumet.....	29
Broiled salmon filet & citrus braised endives with ratatouille & roasted garlic red wine nage.....	25
Provençal Daurade (sea bream) baked in charmoula w/ new potatoes, ratatouille & grapes sauce vierge.....	32
Pan-seared diver scallops over confit aubergine with mango verjus vinaigrette.....	32
Roasted free-range chicken breast over blue cheese gnocchi á la parisienne w/ tapenade red wine sauce.....	22
Lightly sage-smoked duck breast & poached pears w/ goat cheese polenta & star anise aigre-doux jus.....	26
Duck leg confit in a fragrant Moroccan Cardamom-orange stewed quince w/ butternut squash ravioli.....	24
Traditional tagine of chicken breast and artichoke with couscous and preserved lemon	25
Coffee & cocoa spiced Prime black Angus NY Strip & savoyarde potatoes w/ fried salsify & horseradish syrah jus.....	38
Red wine-rosemary braised lamb shank with goat cheese rigatoni and vegetable medley.....	28
Broiled Black Angus hanger steak & sweet parsnip puree with vegetable medley & tapenade jus.....	24
Cumin crusted Andalusian steak salad and roasted peppers w/ romesco and shaved manchego.....	19
Juniperberry spice-rubbed pork tenderloin & prune bread pudding w/ catalonian BBQ sauce.....	22
Seven vegetable couscous with ginger, lemon confit, green olives, and raisins.....	19
Wild mushroom ravioli and light porcini cream with parmesan, asparagus, and roasted tomatoes.....	20
Black truffle-three cheese sacchetti w/ soffritto, shaved parmesan & asparagus.....	22

Sides



Crispy goat cheese polenta and leek gratin.....	6
Grilled asparagus and radish with Florida oranges and lemon vinaigrette.....	6
Savoyarde potato au gratin (just like Grandma's, only half the fat).....	6
Char-grilled merguez sausages with spiced harissa.....	9

For the courtesy of all our guests, we ask that you please refrain from cellular phone usage in the restaurant. Thank you.