

PROVENCE

REGIONAL FRENCH CUISINE

DINNER MENU

LES HORS-D'OEUVRES

Soupe du Jour 7

Onion Soup Gratinée, Façon les Halles 9

Lobster and Tomato Bisque with Saffron Aioli 8

Escargots Baked in Garlic, Tomato, Herbs, and Pastis 8

Escargots Baked in Roquefort 9

Moules Provençale 13
prince edward island mussels, steamed in white wine, tomatoes, olives, and garlic*

Coquille St. Jacques 14
seared sea scallops, cauliflower and artichoke purée, and mushroom velouté*

Cuisses de Grenouille 12
sautéed frog legs in beurre blanc with tomatoes, capers, and olives

Foie Gras au Torchon 24
seared hudson valley foie gras de canard served with a homemade biscuit, balsamic reduction, lardons

LES SALADES

Salade Bergère 8
mixed greens with tomato and croutons and your choice of roquefort or chèvre

Spinach and Mint Salad 10
chèvre, pear vinaigrette, and candied pecans

Salade de Provence 12
roasted tomatoes, caramelized onions, black olives, croutons, and chèvre served over mixed greens with dijon vinaigrette

Radicchio and Roasted Beet Salad 13
radicchio, spinach, roasted beets, chèvre, and honey-balsamic dressing

Grilled Belgian Endive and Radicchio Salad 11
served with pear vinaigrette and orange suprêmes

VÉGÉTARIEN

Jardinière de Légumes 22
chef's daily fresh vegetable selection

Risotto aux Légumes 19
mixed vegetable risotto with truffle oil and parmesan

LES POISSONS

Truite Provençale 28
nc speckled trout topped with a mixture of olives, capers, and shallots served with green asparagus, squash, and rice pilaf

Truite Amandine 28
nc speckled trout topped with toasted almonds and sauce meunière served with green asparagus, squash, and rice pilaf

Saumon à l'Espagnole 26
filet of north atlantic salmon encrusted with tapenade and goat cheese served with roasted root vegetable medley and sauce meunière

Risotto de Homard Grillé 34
two grilled lobster tails served over black sepia risotto and finished with parmesan

Seared Carolina Mahi-Mahi 28
artichoke and cauliflower purées, steamed baby bok choy, and garlic sautéed carrots topped with a red wine demi-glace

Les Poissons du Jour 29
chef's selection of four fish served with roasted tomato, zucchini, mushrooms, and rice pilaf

Spécialité de Provence MP
whole fish baked in rock salt and served with sauce hollandaise and garlic and herb infused olive oil

LES VIANDES

Confit de Canard 26
confit duck legs with celery root purée and roasted brussels sprouts

Tagine d'Agneau 25
middle eastern spiced lamb with raisins, dates, and figs served with couscous, squash, and spiced carrots

Carré d'Agneau 31
herb and red wine marinated rack of lamb served with tartiflette, green asparagus, and juniper demi-glace

Tournedos à la Sauce Poivre Vert 29
all-natural black angus grilled filet mignon wrapped in prosciutto, topped with green peppercorn demi-glace served with sautéed spinach, garlic whipped potatoes, broccolini, and roasted tomato*

Tournedos Rossini 41
all-natural black angus grilled filet mignon topped with foie gras, mushrooms, and green peppercorn demi-glace served with sautéed spinach, garlic whipped potatoes, broccolini, and roasted tomato*

Filet de Canard Wellington 29
hudson valley moulard duck breast and duxelles wrapped in puff pastry served with tartiflette, haricots verts, and juniper demi-glace*