



January Tasting Menu

Complimentary Amuse Bouche

Appetizer

Pistou Soup
Traditional Provençal Vegetable and Basil Soup

or

Warm Brie Salad
Apple, Bacon and Fig Balsamic

or

Steak Tartare
with Traditional Accompaniments and Homemade Brioche Toast

Entrée

Pan Seared Atlantic Cod
Caper and Anchovy Butter with Grapefruit, White Beech Mushroom topped with Horseradish Jus

or

Provençal Daube
Short Ribs cooked in Red Wine, Tomatoes, Fennel and Orange Juice with Confit Baby Onions and Radishes

or

Parsnip and Potato Gnocchi
Pan-Fried with Baby Zucchini, Garlic, Sun Dried Tomatoes, Shimeji Mushrooms, Picholine Olives,
Finished with "Moulin de l'Olivette" Olive Oil

Dessert

Honey Crème Brûlée

or

Chef Selection of Three Artisan Cheese

\$28

For wine pairing, please inquire with your server