

CARRY OUT MENU

ALL ENTRÉES INCLUDE FRESHLY BAKED
VIENNESE DINNER ROLLS &
WHIPPED BUTTER

COLD

BABY KALE SALAD 14.

POMME PAOLO, CRISPY WALNUTS, APPLES, SHAVED
FENNEL & CARROTS, WHITE BALSAMIC VINAIGRETTE

PHEASANT BALLOTINE* 16.

FOIE GRAS, PICKLED TINY RADISHES, MUSTARD AIOLI

AMERICAN WAGYU TARTARE* 16.

SHALLOTS, CORNICHONS, PARMESAN,
POMME RÖSTI, BLACK GARLIC

HOT

BUTTERNUT SQUASH SOUP 13.

CRANBERRY JAM, TOASTED PUMPKIN SEEDS

GRILLED SPANISH OCTOPUS 16.

CHORIZO, ROASTED FINGERLING POTATOES, SALTY
FINGERS, TAPIOCA CRACKERS, OLIVE AIOLI, RED
PEPPER COULIS

MAIN

BRIOCHE-CRUSTED HALIBUT* 37.

ROASTED FINGERLING POTATOES, FENNEL,
GRILLED LEEKS, SAFFRON-MUSSEL BROTH

ROASTED MONKFISH* 33.

BACON LARDONS, TARBAIS BEANS, PEARL ONIONS,
ROASTED RED PEPPERS, THYME, FISH JUS

SHERRY-GLAZED EGGPLANT 26.

ROYAL TRUMPET MUSHROOMS, ROASTED PEPPERS,
BURNT-SCALLION VINAIGRETTE

VEAL TAGLIATELLE* 28.

BRAISED VEAL SHORTRIB, ORANGE,
PARMESAN, GREMOLATA

ROAST RACK OF LAMB* 47.

SEARED POLENTA, SALSIFY, CREOLE MUSTARD,
MIXED NUT CRUST, ROSEMARY JUS

ROAST DUCK BREAST* 39.

FARRO, BARLEY, QUINOA, MEDJOOL DATE,
MEYER LEMON, APPLE CIDER GLAZE

TORNEDOS ROSSINI* 46.

BEEF TENDERLOIN, FOIE GRAS, SPINACH, BRIOCHE,
POMME PURÉE, ROSSINI SAUCE

DESSERT

APPLE PARIS-BREST 10.

PÂTE À CHOUX, SPICED APPLE COMPOTE,
MAPLE DIPLOMAT CREAM, HONEY CRANBERRIES,
CRUSHED WALNUT BRITTLE

WINE & COCKTAILS

CHAMPAGNE

CHAMPAGNE BRUT "LA FRANCAISE",
TATtinger, REIMS, FRANCE NV 54.

WHITE

CHARDONNAY, BREWER-CLIFTON STA
RITA HILLS, CA 2017 40.

PINOT GRIGIO, MARCO FELLUGA
"MONGRIS" COLLIO, ITALY 2019 38.

SAUVIGNON BLANC, CHÂTEAU
GRAND-PORTAIL HAUT-BENAUGE
BORDEAUX, FRANCE 2018 38.

RED

SYRAH, STOLPMAN VINEYARDS,
BALLARD CANYON, ESTATE GROWN,
SANTA BARBARA, CALIFORNIA 2018 48.

CABERNET SAUVIGNON, PRIEST RANCH
NAPA VALLEY, CALIFORNIA 2018 50.

PINOT NOIR, THE OJAI VINEYARD,
PUERTA DEL MAR, SANTA BARBARA,
CALIFORNIA 2017 50.

COCKTAILS

14 OZ, SERVES 3-5 PEOPLE

POMEGRANATE-APPLE COSMOPOLITAN 48.

STOLICHNAYA OHRANJ VODKA, GRAND MARNIER,
POMEGRANATE & APPLE SHRUB, LEMON

ROAD TO PROVENCE 48.

HENDRICK'S GIN, HERBS DE PROVENCE SYRUP,
CUCUMBER WATER, LIME, FEVER-TREE SPARKLING
WATER

ACCOMPANIMENTS | 10.

CREAMED SPINACH
PARMESAN

SAUTÉED MUSHROOMS

SWISS CHARD, FINE HERBS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.