



PRIX FIXE SPECIAL

\$59 DINNER MENU

COCKTAIL & WINE SPECIALS

OPULENT ESPRESSO MARTINI | 18 | Vanilla Bean Patron Reposado Tequila, Coffee Liqueur, Cold Brew
GOLD FASHIONED | 18 | WhistlePig PiggyBack Rye 6 Year, Jameson Irish Whiskey, Cabernet Simple Syrup
MIRAVAL, ROSE, COTES DE PROVENCE | 65
EMMOLO, SAUVIGNON BLANC, NAPA VALLEY | 68
BELLE GLOS, 'BALADE', PINOT NOIR, RUSSIAN RIVER VALLEY | 85
EHLERS, CABERNET SAUVIGNON, NAPA VALLEY | 125
ALTAMURA, CABERNET SAUVIGNON, NAPA VALLEY | 175

APPETIZERS | CHOOSE ONE

CHILLED GRILLED ASPARAGUS SALAD | grated egg, sauce gribiche

- add 2 oz. jumbo lump crab +12

CAESAR DRIP SALAD | boquerones, garlic pudding, croutons, parmesan

BEET SALAD | red and golden beets, burrata, black truffle

FRENCH ONION SOUP | toasted baguette, emmental, gruyère

DEVILED EGGS | trout caviar, lemon dijonnaise

ENTRÉES | CHOOSE ONE

BEEF SHORT RIB BOURGUIGNON | peewee potatoes, pearl onions, carrots

BRANZINO | provencale vegetables, parsley oil

ROASTED BREAST OF CHICKEN | pomme aligot, seared mushroom, truffle chicken jus

PARISIAN STEAK FRITES | 12 oz. hanger steak, herb butter

PASTA PROVENCALE | asparagus, zucchini, squash, tomato, roasted eggplant

- add chicken +10 | shrimp +15

SEARED NORTH ATLANTIC SALMON | spring pea & mushroom ragout, lemon zest, beurre blanc

LE BERGER | house-ground beef, brioche bun, bacon, caramelized onions, tableside raclette

GRILLED 14 OZ. NY STRIP +15

SAUCES + 5 | bearnaise | au poivre | bordelaise | steak sauce | oscar

DESSERTS | CHOOSE ONE

PROFITEROLES | pate a choux, vanilla ice cream, warm chocolate sauce

CREME BRULEE | vanilla bean, crisp sugar crust

BLUEBERRY PARFAIT | frozen creme fraiche parfait, blueberry compote