



Brasserie and Bar

Happy Valentine's Day



Soupe à L'Oignon Gratinée

sweet onion broth, crostini, gruyere cheese
piment d' espelette, thyme

"Cote d'Azure" Salade

Winter vegetables zucchini, eggplant, tomatoes, scallions, black olive Nicoise,
with Balsamic Vinegar dressing



Loup de Mer

Mediterranean sea bass, saffron risotto cake, julienne of vegetables, citrus sauce

Cailles Farcies au Foie Gras

Farm~Raised Roasted California Quail stuffed with Sonoma Foie Gras,
Green Cabbage, Caramelized Red Delicious Apples, Served with a Port Wine Sauce

Filet de Chevreuil

Sautéed Venison Loin Served with a Chestnut Purée, Sautéed Haricot Vert and Anjou Pears
with a Poivrade Sauce



Berry Mille Feuille

Filled with pastry cream and berries

Valentines Trio

Milk chocolate crème brulee
Sage raspberry ice cream on tuile flame
flourless chocolate cake

Prix Fixe Menu ~ \$50 per person
Wine pairing \$ 25.00

Plus tax and gratuity

Chef de Cuisine Sophiane Benaouda