



Appetizers

CLASSIC LYON STYLE SEAFOOD QUENELLES	18.50
in a savory lobster sauce, baked with gruyère	
BRAISED SHORT RIB RAVIOLI	16.75
cabernet sauvignon reduction, truffle essence, cremini and chanterelle mushrooms	
FRESH BEET AND CREAM CHEESE NAPOLEON.....	16.50
smoked salmon and horseradish herb vinaigrette	
WARM ASPARAGUS WITH MOREL ESSENCE	22.50
and fresh thyme oil from Chef Bernard's herb garden	
AVOCADO FAN WITH WARM GOAT CHEESE.....	13.75
in a shallot, olive oil and cracked black pepper dressing	
LOBSTER RAVIOLI	21.50
with truffle and chive sauce	
ANAHEIM CHILI STUFFED WITH GOAT CHEESE	14.75
garlic, tomato, and thyme sauce	
DIVER SCALLOPS AND MAINE LOBSTER	24.75
with phyllo dough over garlic tomato coulis with thyme essence	
BEEF CARPACCIO.....	18.50
with anchoyade, caperberries, aged parmesan flakes, sea salt, served with a mini arugula salad	
A SELECTION OF FOUR FARM HOUSE & IMPORTED ARTISIAN CHEESES	14.50
with quince paste, nuts and fruit	
SIBERIAN BLACK PEARL OSETRA CAVIAR	Market Price
with all the classic condiments	

Soups and Salads

WILD MUSHROOM SOUP with chives	15.75
HOMEMADE SOUP OF THE DAY	10.50
BABY FIELD GREENS with house dressing	9.50
MODERNE CAESAR SALAD with grana Padano	11.50
SPINACH SALAD.....	12.75
with berries, almonds, feta cheese with raspberry vinaigrette	
CALIFORNIA CAPRESE SALAD	15.75
mozzarella, red heirloom tomatoes, basil, grapefruit, aged balsamic, extra virgin olive oil	

We serve only the freshest food using sustainable hormone-free and antibiotic-free ingredients
and local suppliers when possible.



Entrées

GRILLED SEASONAL SEABASS.	46.50
over basmati rice, ginger, fresh herbs, vinaigrette with daikon sprouts Chinese lettuce salad	
GRILLED SCOTTISH SALMON.	47.50
shallot balsamic vinegar reduction, with fava beans, sugar snap peas, and fingerling potatoes	
IMPORTED DOVER SOLE FROM THE ENGLISH CHANNEL	60.00
cooked on the bone, deboned with imported Belgium courgette, haricots vert and Veronique sauce	
FARFALLE PASTA	26.50
fresh tomatoes and basil	
PAPPARDELLE PASTA	33.50
truffles, morel mushrooms and fava beans	
DITALINI PASTA FAZOO.	31.50
homemade sausage meat, celery, onion, tomato, oregano, white cannellini beans, swiss chard, parmigiano reggiano	
DUCK BREAST.	44.50
roasted pink, leg confit with mango ginger and Madeira sauce	
CRISPY FREE RANGE CHICKEN	34.75
over aromatic fresh seasonal vegetables and reduced natural juices.	
MAINE LOBSTER POT PIE.	59.50
with fresh garden vegetables and a rich lobster fumet	
CALIFORNIA ROASTED QUAIL	45.75
stuffed with sweetbreads, creamy black rice in Chablis wine sauce with a side of fresh vegetables	
ROASTED RACK OF LAMB	52.00
fresh herbs from our garden, reduced lamb jus, a bouquetière of vegetables and gratin dauphinoise	
SKILLET ROASTED VEAL CHOP	58.75
wild mushroom sauce, roasted garlic, fresh thyme and a bouquetière of vegetables	
GRILLED FILET OF BEEF.	52.50
aged red wine vinegar sauce, purple shallots, ciboulette, fresh vegetables and gratin dauphinoise	
ROASTED RABBIT SADDLE AND LEG.	39.75
French Basque ragout of braised savoy cabbage and mirepoix tarragon jus	
PORK TENDERLOIN MEDALLIONS	35.50
over steamed spinach with fingerling potatoes, mustard, viognier taragon sauce	
STEAK FRITES.	32.00
6.5oz aged New York paver, green beans, and French fries	
CLASSIC CASSOULET TOULOUSAIN.	34.75
lamb, duck, sausage and beans	