



Appetizers

CLASSIC LYON STYLE SEAFOOD QUENELLES	18.50
in a savory lobster sauce, baked with Gruyère	
BRAISED SHORT RIB RAVIOLI	18.75
cabernet sauvignon reduction, truffle essence, cremini and chanterelle mushrooms	
FRESH BEET AND CREAM CHEESE NAPOLEON	17.75
smoked salmon and horseradish herb vinaigrette	
WARM ASPARAGUS WITH MOREL ESSENCE	25.50
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	25.50
with truffle and chive sauce	
ANAHEIM CHILI STUFFED WITH GOAT CHEESE	14.75
garlic, tomato, and thyme sauce	
WILD RED SHRIMP	18.75
with mushrooms, scampi style	
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	16.50
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	16.75
CARROT GINGER SOUP	11.50
BABY FIELD GREENS with house dressing	11.50
MODERNE CAESAR SALAD with grana Padano	14.50
SPINACH SALAD	13.75
with berries, almonds, feta cheese with raspberry vinaigrette	
CALIFORNIA CAPRESE SALAD	17.75
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.	48.50
over basmati rice, ginger, fresh herbs, vinaigrette with daikon sprouts Chinese lettuce salad	
GRILLED SCOTTISH SALMON.	49.50
shallot balsamic vinegar reduction, with fava beans, sugar snap peas, and fingerling potatoes	
IMPORTED DOVER SOLE FROM THE ENGLISH CHANNEL	62.00
cooked on the bone, deboned with imported Belgium courgette, haricots vert and Veronique sauce	
FARFALLE PASTA	26.50
fresh tomatoes and basil	
CALIFORNIA SAND DABS	37.75
mashed potatoes, capers benne blanc	
PAPPARDELLE PASTA	35.50
truffles, morel mushrooms and fava beans	
DITALINI PASTA FAZOOOL.	31.50
homemade sausage meat, celery, onion, tomato, oregano, white cannellini beans, swiss chard, parmigiano reggiano	
ANGEL HAIR PASTA WITH SHRIMP	33.50
fresh tomato and thyme	
DUCK BREAST.	47.50
roasted pink, leg confit with mango ginger and Madeira sauce	
CRISPY FREE RANGE CHICKEN	36.75
over aromatic fresh seasonal vegetables and reduced natural juices.	
MAINE LOBSTER POT PIE.	Market Price
with fresh garden vegetables and a rich lobster fumet	
CALIFORNIA ROASTED QUAIL	49.75
stuffed with sweetbreads, creamy black rice in Chablis wine sauce with a side of fresh vegetables	
ROASTED RACK OF LAMB	55.00
fresh herbs from our garden, reduced lamb jus, a bouquetière of vegetables and gratin dauphinoise	
SKILLET ROASTED VEAL CHOP	65.50
wild mushroom sauce, roasted garlic, fresh thyme and a bouquetière of vegetables	
GRILLED FILET OF BEEF.	60.00
aged red wine vinegar sauce, purple shallots, ciboulette, fresh vegetables and gratin dauphinoise	
PORK TENDERLOIN MEDALLIONS	37.50
over steamed spinach with fingerling potatoes, mustard, viognier taragon sauce	
STEAK FRITES.	37.00
8oz flat iron steak, green beans, and French fries	
CLASSIC CASSOULET TOULOUSAIN.	36.75
lamb, duck, sausage and beans	