



Appetizers

CLASSIC LYON STYLE SEAFOOD QUENELLES	19.75
in a savory lobster sauce, baked with Gruyère	
BRAISED SHORT RIB RAVIOLI	21.50
cabernet sauvignon reduction, truffle essence, cremini and chanterelle mushrooms	
FRESH BEET AND CREAM CHEESE NAPOLEON	18.50
smoked salmon and horseradish herb vinaigrette	
WARM ASPARAGUS WITH MOREL ESSENCE	27.75
and fresh thyme oil from Chef Bernard's herb garden	
AVOCADO FAN WITH WARM GOAT CHEESE	14.75
in a shallot, olive oil and cracked black pepper dressing	
LOBSTER RAVIOLI	27.50
with truffle and chive sauce	
ANAHEIM CHILI STUFFED WITH GOAT CHEESE	16.75
garlic, tomato, and thyme sauce	
WILD RED SHRIMP	19.75
with mushrooms, scampi style	
BEEF CARPACCIO	19.75
with anchoyade, caperberries, aged parmesan flakes, sea salt, served with a mini arugula salad	
A SELECTION OF FOUR FARM HOUSE & IMPORTED ARTISIAN CHEESES	18.50
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	17.75
CARROT GINGER SOUP	11.50
BABY FIELD GREENS with house dressing	11.50
MODERNE CAESAR SALAD with grana Padano	15.75
SPINACH SALAD	15.75
with berries, almonds, feta cheese with raspberry vinaigrette	
CALIFORNIA CAPRESE SALAD	19.75
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	49.50
over basmati rice, ginger, fresh herbs, vinaigrette with daikon sprouts Chinese lettuce salad	
GRILLED SCOTTISH SALMON	53.50
shallot balsamic vinegar reduction, with fava beans, sugar snap peas, and fingerling potatoes	
IMPORTED DOVER SOLE FROM THE ENGLISH CHANNEL	65.00
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	39.75
mashed potatoes, capers benne blanc	
PAPPARDELLE PASTA	37.50
truffles, morel mushrooms and fava beans	
DITALINI PASTA FAZOOOL	33.50
homemade sausage meat, celery, onion, tomato, oregano, white cannellini beans, swiss chard, parmigiano reggiano	
ANGEL HAIR PASTA WITH SHRIMP	35.50
fresh tomato and thyme	
DUCK BREAST	49.50
roasted pink, leg confit with mango ginger and Madeira sauce	
CRISPY FREE RANGE CHICKEN	39.75
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	52.75
stuffed with sweetbreads, creamy black rice in Chablis wine sauce with a side of fresh vegetables	
ROASTED RACK OF LAMB	58.00
fresh herbs from our garden, reduced lamb jus, a bouquetière of vegetables and gratin dauphinoise	
VEAL SCALOPPINE WITH MUSHROOM MARSALA SAUCE	49.75
fresh spinach and mashed potatoes	
GRILLED FILET OF BEEF	64.00
aged red wine vinegar sauce, purple shallots, ciboulette, fresh vegetables and gratin dauphinoise	
PORK TENDERLOIN MEDALLIONS	39.50
over steamed spinach with fingerling potatoes, mustard, viognier tarragon sauce	
STEAK FRITES	39.00
8oz flat iron steak, green beans, and French fries	
CLASSIC CASSOULET TOULOUSAIN	38.75
lamb, duck, sausage and beans	