

PROVENCE

Dinner Menu

TAPAS

***Assorted Spicy Olives \$4.5**
with Fennel, Red Chilis & Coriander

***Fennel & Orange Salad \$4.5**
Nicoise Olives, Sweet Onions & Chili Flakes

***Deviled Eggs \$4.5**
with Roma Tomato & Olive Tapenade

Manchego Cheese Fritters \$6**
with Balsamic Drizzle

***Marinated Mushrooms \$4.5**

**Goat Cheese & Sun-Dried
Tomato Tartlette \$6**

Fried Green Beans \$6**
with Sweet Chili Aioli

Fried Artichokes \$6**
with Lemon Aioli

Petit Cassoulet \$8
with Duck Confit, Chorizo & Lentils

Bacon Wrapped Monkfish \$7**
with Caper-Lemon Aioli

Crab Tartlette \$7

Sizzling Chili Shrimp \$7

APPETIZERS

French Onion Soup \$9 ~ Seafood Chowder \$8 ~ Soup du Jour \$7

~

Moules Marinieres a la Crème \$10

Mussels in White Wine-Cream Broth with Shallots, Tomato & Herbs

Escargots a la Bourguignonne \$12

Snails Roasted in Garlic-Herb Butter

Crab a la Creole reg. \$16 / sm. \$9**

Crispy Maryland Jumbo Lump Crab Cake with Arugula Fennel Salad & Remoulade

Lobster Macaroni & Cheese \$11

Maine Lobster Morsels with Vermont Cheddar, Bacon & Savory Herb Crust

Foie Gras a la Facon du Chef \$23

Chef's Daily Preparation

Charcuterie \$13

*Pate, Saucisson & Prosciutto served
with Cornichons & Whole Grain Mustard*

Cheese Plate \$14

*Assortment of Artisan Cheeses served with
Baguette & Fresh Grapes*

Pita Chips or Crostini \$6**
choice of two dips

Olive Tapenade Hummus

Mozzarella-Tomato-Basil

Crab & Spinach

Duck Confit-Chevre Spread

RAW BAR

Classic Shrimp Cocktail \$11

with Fresh Lemon & Cocktail Sauce

Half Dozen Oysters \$16

Market Selection

Chilled Lobster Cocktail \$15

with Fresh Lemon & Cocktail Sauce

Half Dozen Little Neck Clams \$8

~

Raw Bar Sampler \$36

*4 Shrimp, 4 Oysters, 4 Littleneck
Clams & Lobster Cocktail*

Salads

***Salade Maison \$8 ~add Chevre \$1.50 or Roquefort \$2~**

Mixed Baby Greens in Dijon-Herb Vinaigrette

Caesar au Parmesan \$9

Romaine with White Anchovies, Croutons & Parmesan Crisp

***Beet & Endive Salad \$10.50**

Candied Walnuts, Pears, Roquefort & Mustard Vinaigrette

Chevre en Croute \$9.50**

Warm Herb Crusted Chevre with Dried Berries, Spicy Candied Pecans & Mixed Greens in Tarragon Vinaigrette

Duck Confit Salad \$11

Warm Duck Confit, Mixed Baby Greens, Dried Berries, Crumbled Roquefort & Crostini

Entrees

***Filet de Veau Basilic \$32**

Pan-Seared Veal Filet with Sweet Basil-Tomato Supreme served with Sauteed Baby Spinach & Garlic Mashed Potatoes

***Poulet Roti \$20**

Roasted Free Range Chicken with Seasonal Vegetables & Garlic Mashed Potatoes

***Canard au Cerises \$25**

Pan-Seared Breast of Duck with Brandied Tart Cherries, Wilted Baby Arugula & Duck Confit Fingerling Potatoes

***Kurobuta Pork Tenderloin reg. \$23 / sm. \$14**

Pan-Roasted Pork Medallions with Dried Fruits, Pecans, Applewood Bacon, Braised Cabbage & Cabernet Sauce

***Carre D'Agneau \$35**

Provençal Herb & Dijon-Crusted Lamb Rack with Savoyard Potato Gratin, Vegetable du Jour & Rosemary Red Wine Sauce

***Filet Mignon reg. \$34 / sm. \$23**

*Charcoal Grilled Black Angus Filet with Applewood Bacon-Cipollini Onions-Portobello Mushroom Compote, Fingerling Potatoes,
Truffled Cabernet Sauce & Vegetable du Jour*

***Steak au Poivre reg. \$34 / sm. \$23**

Peppercorn-Crusted Black Angus Strip Steak with Brandy-Peppercorn Sauce, Garlic Mashed Potatoes & Vegetable du Jour

Steak Frites reg. \$25 / sm. \$16**

Charcoal Grilled Hanger Steak with Sauce Bordelaise, Seasonal Vegetables & Fries

Bouillabaisse de Provence reg. \$26 / sm. \$16

Traditional Seafood Stew with Shrimp, Mussels, Clams, Scallops, Monkfish & Potatoes in Saffron-Fennel-Pernod Broth

Salmon Pistou reg. \$23 / sm. \$14

Pan-Seared Basil Pesto Crusted Salmon over Roma Tomato-Chevre Risotto with Arugula & Tomato Salad

***Coquille Saint Jacques reg. \$21 / sm. \$15**

Pan-Seared Diver Scallops with Apples, Orange & Fennel over Farro-Vegetable Salad

***Homard a la Portugese \$28**

Lobster, Shrimp, Chorizo & White Bean Ragout with Fennel-Citrus-Tomato Broth

BURGERS

Kobe Hamburger \$14**

*with Cheese, Lettuce, Tomato, Onion,
Garlic Aioli & Fries*

Foie Gras Hamburger \$26.50**

*Grilled Kobe Beef with Seared Foie Gras,
Caramelized Onions, Garlic Aioli & Fries*

Chef de Cuisine

Michael Cunningham

Sous Chef

Kevin Valentine

*Gluten-Free Item **We use peanut-based products in several menu items