



Main Course

Grandes Assiettes Provençale

Risotto Aiguo Boulido

Beretta Risotto, Organic Mushrooms, Grana Padano Parmesan
\$16

Le Grand Aioli

Fresh Steamed Codfish, Seasonal Vegetables, Aioli, Pesto,
\$18

Filet Mignon de Porc St. Tropez

Grilled Marinated Free-Range Porc Filet,
Thyme Lemongrass Jus, Vegetable Provençale Tian
\$19

Poulet de la Mère Besson

Roasted Chicken Breast, Tomato Tart Tatin, Truffle Jus
\$19

Saumon Mariné à l'Anis

Anis Stars Marinated Salmon, Lightly Sautéed,
Parsnip Purée, Mango, Pink Peppercorn, Virgin Dressing
\$21

Soupe de Poissons Canebière

Bouillabaisse Provençale with Mussels, Shrimps, Scallops, Anglerfish
Perfumed with Saffron, Tarragon, "Rouille" Crouton
\$22

Raviole de Lapin à la Figue

California Rabbit Confit and Figue Ravioli, Veal Jus, Fava Beans
\$23

Side Order:

Tian Provençale or Parmesan Wild Rice Polenta or Grilled Asparagus
\$ 7