

CHEF'S QUICKIES

SELECT ONE APPETIZER AND ONE ENTRÉE \$28

APPETIZERS

THE BITES

select one item from our list

MIXED GREENS

pink grapefruit, mint vinaigrette

SOUPE DU JOUR

chef's daily creation



ENTRÉES

WILD MUSHROOM RAVIOLI

white wine butter sauce, garlic, fresh tomato, herbs
add grilled chicken \$10 | add grilled prawns \$12

SEARED STEELHEAD

white wine roasted shallots, kale, oyster mushrooms,
roasted red nugget potatoes, tarragon butter sauce

SPAGHETTINI

prawns, scallops, plum tomato sauce, roasted garlic,
white wine, fresh herbs
add grilled steelhead \$9

DUCK LEG CONFIT

braised leeks, rainbow carrot ribbons, lentils,
honey lavender pan jus

PLAT DU JOUR

chef's daily creation
add \$5



DESSERT

YOUR CHOICE FROM OUR MENU
add \$5

THE BITES

ROASTED VEGETABLES \$8

fresh herbs, extra virgin olive oil

TRIO OF SMOKED FISH \$7

trout, mackerel, salmon, pearl onions, gherkins

GRILLED SQUID \$7

lemon chili vinaigrette

STUFFED PIQUILLO PEPPERS \$7

david woods goat cheese, extra virgin olive oil

OLIVES \$6

assorted mediterranean olives

MEATBALLS \$7

garlic parsley meatballs, onion and tomato sauce

BOCCONCINI AND TOMATO \$6

fresh basil, extra virgin olive oil,
balsamic vinegar reduction

MERGUEZ \$7

spicy lamb sausage, fennel and tomato sauce

SAFFRON RISOTTO BALLS \$7

mozzarella, sweet tomato sauce

PISSALADIÈRE \$6

caramelized onions, black olives,
anchovies on pizza crust

SEAFOOD SALAD \$8

mussels, clams, squid, scallops, shrimp,
lemon, peppers



SIDES

½ BAGUETTE \$5
with butter

POMME FRITES \$8
add truffle oil \$2

TRUFFLED MUSHROOMS \$10

½ DUNGENESS CRAB PROVENÇAL \$30

½ LOBSTER PROVENÇAL \$25

GRILLED PRAWNS \$12

GRILLED SCALLOPS \$16

