

CUISINE DU SOLEIL AUX PARFUMS DE PROVENCE

LOUP DE MER - ST. PIERRE - TURBOT - DOVER SOLE - DAURADE ROYALE

IMPORTED FRESH WHOLE FISH ROASTED WITH FLEUR DE SEL, FRESH HERBS AND FILLETED AT YOUR TABLE BY OUR SERVERS

ALL ENTREES INCLUDE SAUTÉED FRENCH GREEN BEANS WITH SHALLOTS AND OREGANO
PEASANT BREAD HOT FROM OUR OVEN
AND A BOWL OF ALZIARI PROVENCE OLIVE OIL WITH AGED BALSAMIC, PARMIGIANO AND PROVENCE HERBS

ENTREES

SUMMER MENU

ALASKA HALIBUT PRINTANIER < IN SEASON NOW > ASSORTED SPRING ROOT VEGETABLES AND ORANGE ZEST SOME SPRING LEAVES, GRILLED WILD MUSHROOMS CHAMPAGNE DRESSING	32
YELLOWTAIL SNAPPER MONEGASQUE WITH SUN DRIED CHERRIES, CAPERS, SHALLOTS, BLACK OLIVES, BABY TOMATOES, BASIL, FRESH THYME & SANCERRE WHITE WINE SAUCE	30
BLACK CHILEAN SEA BASS ROASTED BABY EGGPLANTS WITH PINE NUTS & RAISINS, OVEN TOMATO EMULSION BLACK OLIVES TAPENADE, BASIL AND FRESH HERBS GRATINE	30
MAINE LOBSTER ROASTED IN A CLAY POT 1.1/2 LB. LOBSTER COMPLETELY SHELLED WITH SUN CHOKES ARTICHOKE AND TRUMPET ROYALE MUSHROOMS, ASSORTED FRESH HERBS CHAMPAGNE SAUCE	36
FARM RAISED YOUNG PHEASANT BONELESS BREAST WITH HIS SLOW COOKED LEG IN CONFIT ROASTED CHESTNUTS, BLACK MISSION FIGS, APRICOTS, MUSHROOMS, BABY CARROTS, MY SECRET SPICES AND ACACIA HONEY GLAZE	32
LAMB CHOPS GRASS FED NATURAL (4 CHOPS) MARINATED WITH THYME & ROSEMARY CAPONATA OF RED PEPPERS, ARTICHOKE, AND OLIVES, ON ROASTED POLENTA, PORCINI SHIRAZ WINE REDUCTION	34
GRILLED MILK FED VEAL CENTER CUT PORTERHOUSE MARINATED WITH FRESH HERBS SERVED WITH HARICOT VERTS AND MASHED POTATOES	32
FILET MIGNON AU POIVRE USDA PRIME " FLAMBE COGNAC " THREE PEPPERCORNS SAUCE AU POIVRE COTES DU RHONE REDUCTION	34
MILK FED VEAL TENDERLOIN SCALOPPINE MOREL MUSHROOMS, GREEN PEPPERCORNS, FRESH THYME & SAGE, CHARDONNAY VEAL STOCK REDUCTION	32
NEW YORK STRIPLOIN STEAK CENTER CUT USDA PRIME 14 OZ BERNAISE SAUCE ON THE SIDE SERVED WITH HARICOTS VERTS AND MASHED POTATOES	36
FARM RAISED ROASTED DUCK COMPLETELY BONED, BLACK CURRANTS, SUN DRIED RAISINS ORANGE ZEST GREEN PEPPERCORNS PORT WINE SAUCE, A POACHED ROASTED PEAR	32
FILET MIGNON FORESTIER USDA PRIME ASSORTED WILD MUSHROOMS, BLACK CURRANTS PEPPERCORNS CABERNET WINE REDUCTION	34
MILK FED VEAL CHOP ASSORTED SPRING VEGETABLES, AND A LIGHT MORELS MUSHROOMS SAUCE	32

THIS MENU IS RELATED ONLY TO THE DAILY MARKET FOR AVAILABILITY AND FRESHNESS

A SPLIT ENTREE WILL BE CHARGED \$12...FOR PARTIES OF 8 PLEASE ACCEPT THE INCLUSION OF A 20% GRATUITY

THE HEALTH DEPARTMENT SAYS TO EAT ANY KIND OF MEAT RAW OR RARE IS HARMFUL