

# 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  
TUSCAN CIABATTA BREAD HOT FROM OUR OVEN  
AND A BOWL OF ALZIARI PROVENCE OLIVE OIL WITH AGED BALSAMIC, PARMIGIANO AND PROVENCE HERBS

## ENTREES

### AUTUMN/ WINTER MENU

<b>WILD STRIPED BASS</b> POACHED IN EX.V. OLIVE OIL, CALAMARI GAUFRETTE, PIQUILLO STUFFED BRANDADE GLAZED MINI ROOT VEGETABLES, SUN DRIED TOMATO ESSENCE AND WATERCRESS COULIS	32
<b>YELLOWTAIL SNAPPER</b> WITH SUN DRIED CHERRIES, CAPERS, SHALLOTS, TAGGIASCA LIGURIAN OLIVES BABY TOMATOES, BASIL, FRESH THYME & SANCERRE WHITE WINE SAUCE	32
<b>BLACK CHILEAN SEA BASS</b> PAN SEARED, ROASTED RED SWEET PEPPERS WITH SPANISH CHORIZO, SALSIFY, YOUNG POTATO CONFIT, TAGGIASCA OLIVES, LOBSTER ESSENCE	34
<b>MAINE LOBSTER ROASTED IN A CLAY POT 1.1/2 LB. LOBSTER COMPLETELY SHELLLED</b> WITH SUN CHOKES ARTICHOKE AND TRUMPET ROYALE MUSHROOMS, ASSORTED FRESH HERBS CHAMPAGNE CAVIAR SAUCE	36
<b>MAGRET DE CANARD ROSSINI</b> ROASTED MOULARD DUCK BREAST, SEARED FOIE GRAS, CELERY ROOT PUREE ROASTED FIG AND QUINCE, COTES DU RHONE CASSIS REDUCTION	34
<b>ROASTED BONELESS YOUNG PHEASANT ( LEG IN CONFIT IN A ROASTED APPLE )</b> MORRELS MUSHROOMS BUTTERNUT SQUASH PUREE, MASHED YOUNG POTATOES WITH FOIE GRAS, POUILLY FUISSE VEAL STOCK REDUCTION	32
<b>ROASTED BONELESS QUAILS ( 2 QUAILS )</b> ROASTED APPLE AND FOIE GRAS STUFFING, BLUEBERRIES & COTE DU RHONE REDUCTION, SUN CHOKES PUREE, ROASTED CHESTNUTS, GLAZED SALSIFY, CRISPY LARDON CHIPS	34
<b>LAMB CHOPS GRASS FED NATURAL ( 4 CHOPS )</b> MARINATED WITH THYME & ROSEMARY CAPONATA OF RED PEPPERS, ARTICHOKE, AND OLIVES, ON ROASTED POLENTA, PORCINI SHIRAZ WINE REDUCTION	36
<b>MILK FED VEAL TENDERLOIN SCALOPPINE</b> MOREL MUSHROOMS, GREEN PEPPERCORNS, FRESH THYME & SAGE, CHARDONNAY VEAL STOCK REDUCTION	34
<b>NEW YORK STRIP LOIN STEAK AU POIVRE CENTER CUT AGED BLACK ANGUS 14 OZ</b> FLAMBÉ COGNAC " THREE PEPPERCORNS SAUCE AU POIVRE COTE DU RHONE REDUCTION	34
<b>FARM RAISED BONELESS ROASTED DUCK</b> BLACK CURRANTS, SUN DRIED RAISIN, ORANGE ZEST, GREEN PEPPERCORNS PORT WINE SAUCE, A POACHED ROASTED PEAR	32
<b>FILET MIGNON FORESTIER USDA PRIME</b> ASSORTED WILD MUSHROOMS, BLACK CURRANTS PEPPERCORNS CABERNET WINE REDUCTION	34
<b>VEAL PORTER HOUSE</b> 14 OZ. WITH SAUTÉED SEASONAL MUSHROOMS, SHALLOTS, GARLIC, PARSLEY	30
<b>CENTER CUT PRIME MILK FED VEAL CHOP</b> 14 OZ. CHANTERELLES & TRUMPET ROYALE MUSHROOMS, SAGE, MARJORAM, SAUVIGNON BLANC VEAL STOCK REDUCTION	47

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