

APPETIZERS

- FIELD GREEN EMPANADAS 14
WITH JOSÉ'S GREEN TOMATO JAM
- TUNA TARTARE 15
WITH WASABI MAYONNAISE
- CAMEMBERT CHEESE BEIGNETS 12
WITH RATATOUILLE
- JUMBO LUMP CRAB CAKES 16
WITH SEASONAL GREENS, AVOCADO, MANGO,
CITRUS VINAIGRETTE
- CHARCUTERIE PLATTER 18
WITH PARMA COTTO PROSCIUTTO, OLIVES, SALAMI,
ARTICHOKES AND ROASTED PEPPERS
- MAPLE BROOK FARM BURRATA 16
WITH ROASTED TOMATOES, OLIVES AND LEEKS

SOUP 7

- M - SPRING PEA
- T - TOMATO BISQUE
- W - WILD MUSHROOM
- T - ASPARAGUS VICHYSOISE
- F - CHICKEN TORTILLA
- S - GAZPACHO

SALADS

- NIÇOISE SALAD 16
SEARED TUNA, HARICOT VERTS, TOMATOES, OLIVES,
SOFT-BOILED EGGS
- HEIRLOOM TOMATO AND WATERMELON SALAD 10
BASIL, PISTACHIOS
- NOT SO CLASSIC CAESAR SALAD 13
HEARTS OF ROMAINE, ROASTED RED PEPPER AIOLI,
PARMESAN AND GARLIC SHRIMP
- WARM GOAT CHEESE PROVENCAL 11
WITH SEASONAL GREENS, CARAMELIZED ONIONS,
ROASTED PEPPERS AND OLIVE TAPENADE
- LYONNAISE BABY SPINACH SALAD 10
WITH FRESH FARM EGGS, BACON AND CROUTONS
- PETIT SALAD 8
ROMAINE AND PARMESAN
- THREE CHEESE TASTING 13

PLATS DU JOUR

- M - CHARMOULA SHRIMP 22
WITH MAC & CHEESE
- T - BRAISED SHORT RIBS 25
- W - GLUTEN FREE ORGANIC FRIED CHICKEN 24
WITH MASHED POTATO, TRUFFLE SAUCE
- T - WILD MUSHROOM RAVIOLI 22
- F - FISH SPECIAL (MARKET)
- S - LOBSTER ROLLS 26

ENTRÉES

- CARAMELIZED SALMON 25
WITH CAULIFLOWER RISOTTO, BALSAMIC REDUCTION
- CRISPY AHI TUNA 27
WITH ENGLISH PEA AND WASABI PURÉE AND
ORZO PILAF
- PAN SEARED HALIBUT 28
WITH HARICOT VERTS, TOMATO, EDAMAME, OLIVES AND
LEMON OIL
- SEA SCALLOPS & HOMEMADE ANGEL HAIR 29
WITH SEASONAL VEGETABLES AND CITRUS BEURRE BLANC
- LOCAL MARKET VEGETABLES 20
- CRISPY LEMON CHICKEN PAILLARD 20
WITH PETITE SALAD PARMESAN
- HERB CRUSTED LAMB RACK 26
WITH BASIL MASHED POTATOES AND ROGUEFORT SAUCE
- BERKSHIRE PORKCHOP 27
WITH POLENTA, MUSHROOMS, PEA PODS AND
CALVADOS GLAZE
- DUCK CONFIT TACOS 22
APPLE, FENNEL SLAW AND TAMARIND SAUCE
- STEAK FRITES 27
NEW YORK STRIP WITH GREEN PEPPERCORN SAUCE,
POMMES FRITES

- FILET MIGNON 29
WITH SHERRY GLAZE, CRISPY FINGERLING POTATOES

- CHEF JOSÉ'S SIRLOIN BURGER 15
WITH BACON BITS ON CRUSTY ROLL WITH POMMES FRITES,
CHOICE OF CHEESE - GRUYERE, BLUE OR AGED CHEDDAR
ADD CARAMELIZED ONIONS, BACON OR BOTH \$2
A CHEVAL (FARM FRIED EGG) \$2

- SLIDERS 15
THREE MINI BURGERS, SAVORY, SWEET AND PEPPERY

SIDES 5

- HARICOT VERTS | POMMES FRITES | ORZO PILAF
BROCCOLI | RATATOUILLE | CAULIFLOWER RISOTTO
ASPARAGUS | BASIL MASHED POTATOES

DESSERTS 7

- WARM DARK CHOCOLATE FONDANT CAKE
WITH BERRIES AND VANILLA ICE CREAM
- CRÈME BRÛLÉE
- HOMEMADE SORBETS OR ICE CREAMS
- KEY LIME PIE
WITH NUT CRUST AND DULCE DE LECHE FRESH WHIPPED CREAM
- LEMON MACARON
WITH STRAWBERRIES AND RASPBERRIES
- WARM "MOJO" CHOCOLATE CHIP COOKIE
WITH ICE CREAM 12

* IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW.