



LES HORS-D'OEUVRES 6

Gratinée à l'Oignon	\$7.95
Left Bank French Onion Soup	
Potage du Jour	\$6.95
Soup of the Day	
Antipasto Provencale	\$14.95
Assorted Appetizers	
Escargots à la Bourguignonne	\$10.95
Snails with Garlic, Butter and Parsley	
Saumon Fumé de la Maison	\$12.95
House Smoked Salmon	
Le Pâté du Jour	\$8.95
Terrine of the Day	

NOS SALADES 8

Salade de Mesclum au Chèvre Chaud	AVAILABLE OPTIONS
Crispy Warm Goat Cheese and Prosciutto	With Mixed Baby Greens: \$9.95
	Smaller Goat Cheese Salad: \$6.95
Salade de Legumes Grillés et Poulet	\$14.95
Grilled Vegetable Salad with Roasted Chicken and Parmesan Cheese	
Traditional Caesar Salade	AVAILABLE OPTIONS
	Traditional Caesar Salade: \$8.95
	With Grilled Chicken: \$15.95
	With Grilled Salmon: \$18.95
	Small Caesar Salade: \$6.95
Salade Niçoise	\$14.95
Classic Tuna Salad from Nice	
Salade Mimosa Aux Crevettes	\$14.95
Spinach Salad with Shrimp	
Quiche du Jour	\$14.95
Quiche of the Day	

Crêpes au Poulet Florentine	\$14.95
Chicken, Mushroom and Spinach Crêpes	
Assiette de Legumes	\$14.95
Vegetable Plate with Linguini	

LES VIANDES 5

Filet au Beurre de Vin Rouge	\$24.95
Grilled Tenderloin Steak with Merlot Butter with Pommes Frites	
Escalope du Porc Provençale	\$16.95
Porc Scallopini with Capers, Tomatoes and Lemon Butter Sauce	
Côtes d'agneau Grillées	\$19.95
Grilled Lamb Chops with Grilled Vegetables and Pommes Frites	
Poulet Rôti aux Olives Niçoise	\$15.95
Roast Chicken with Olive Sauce	
Les Pâtes du Jour	\$14.95
Pasta of the Day	

LES POISSONS 5

Le Poisson du Jour	\$16.95
Fish of the Day	
Le Filet de Saumon Grillé	\$16.95
Grilled Fillet of Salmon with Chardonnay Cream Sauce	
La Truite Aux Amandes*	\$15.95
Trout Sautéed with Almonds	
Filet de Sole Beurre de Citron et Ciboulette	\$15.95
Broiled Sole with Lemon Butter and Chives Sauce	
Moules Marinières et Frites	\$15.95
Steamed Mussels in White Wine and Cream with Pommes Frites	

CHEF'S MENU 7

Soup of the Day	
Onion Soup (Upcharge)	
Mixed Green Salad	
Roasted Chicken	
Fish of the Day	

Pasta Provencal with Tomatoes and Basil

Dessert du Jour

Choice from the menu (upcharge)

LES POTAGES 3

Potage du Jour \$6.95

Soup of the Day

Gratinée à l'Oignon \$9.95

Left Bank French Onion Soup

Bisque de Homard \$10.95

Lobster Bisque

LES SALADES 5

Salade Verte \$6.95

Mixed Green Salad

Salade César \$8.95

Traditional Caesar Salad

Croquant de Chèvre Chaud sur Son Lit de Jeunes Pousses* \$11.95

Crispy Warm Goat Cheese, Parma Ham and Pine Nuts on a Bed of Baby Greens

Crevettes en Feuille de Brique* \$13.95

Shrimp in Phillo Pastry Stuffed with Spinach and Pine Nuts on a Bed of Baby Greens

Salade de Cailles aux Champignons Sauvages sur Son Lit de Mesclum \$14.95

Quail Salad with Wild Mushrooms on a Bed of Mesclun with Warm Vinaigrette

LES SUPPLEMENTS 4

Grilled Vegetables \$4.95

Steamed Vegetables \$4.95

Steamed Asparagus \$6.95

Pommes Frites \$4.95

VÉGÉTARIEN 2

Assiette de Legumes \$15.95

Grilled Vegetables of the Day on a Bed of Linguini

Pâtes du Cap Ferrat \$17.95

Pasta with Sun Dried Tomatoes, Asparagus, Mushrooms and Fresh Basil

LA RÔTISSERIE 2

Canard Rôti au Cassi	\$32.95
Roasted Duck with Cassis Sauce. Served with Wild Rice	
Poulet Rôti aux Senteurs de Provence	\$24.95
Roasted Chicken With Olive Sauce. Served with Pommes Frites or Roasted Potatoes	

FROMAGE 1

Le Plateau de Fromages	\$15.95
Assorted Cheese Tray	

ASSIETTE DE FROMAGE 1

Assiette de Fromage	\$15.95
Assorted Cheese Plate	

LES TARTES DU CHEF 4

Tarte aux Abricots Amandine*	\$10.00
Apricot and Almond Tart	
Tarte aux Pommes	\$11.00
French Apple Tart	
Tarte au Chocolat	\$9.00
Chocolate Tart with Frangipane and Citrus Zest	
L'Assiette des Trois Tartes	\$14.00
Sampler Plate of the Three Tarts	

CLASSIC DESSERTS 7

Crème Brûlée à la Lavande	\$10.00
Caramelized Cream Infused with Lavender	
Profiterolles au Chocolat	\$10.00
Ice Cream in Pastry with Chocolate Sauce	
Poire du Lavendou	\$10.00
Vanilla Ice Cream and Poached Pear, Chocolate Sauce and Chantilly Cream	
La Coupe Glacée	\$9.00
Choice of Vanilla Ice Cream, Lemon, or Raspberry Sorbet	
Le Dessert du Jour	\$10.00
Dessert of the Day	
Sorbet Colonel	\$12.00
Lemon Sorbet Laced with Vodka	

Tarte aux Pommes du Lavendou	\$11.00
Thin Baked Apple Tart with Vanilla Ice Cream	

LES SOUFFLÉS 3

Soufflé au Grand Marnier	\$11.00
Grand Marnier Soufflé	
Soufflé au Chocolat	\$11.00
Chocolate Soufflé	
Soufflé aux Framboises	\$11.00
Raspberry Soufflé	

FRENCH HIGH TEA 1

French High Tea	\$21.95
Finger Sandwiches, Mini Pastry Plate, Tea Breads, Scones, Cream, Butter, Jam Served with English Breakfast Tea. Other Teas Selection Available Upon Request	

SELECTION DE THÉ 12

Thé de Lavendou	\$3.95
Long Leaf Kermun Black Tea & French Lavender	
Provencial Garden	\$3.95
Herbal blend of Chamomile, Rose Hips & Citrus	
Hibiscus aux Framboises	\$3.95
Wild Berries, Hibiscus & Valencia Orange Peel	
Tamarind et Nectarine	\$3.95
Black Tea, Tamarind and Citrus Flavors	
Orange Spice China Black	\$3.95
China Black Tea, Infused with Orange Peel, Lemon Peel, Cinnamon, Cardamon and Cloves	
Fine Earl Grey	\$3.95
A Classic Blend	
Namring Darjeeling	\$3.95
Indian Black Tea, One of the Worlds Finest Teas. Complex Fragance of Muscat Grapes, Full Bodied and Lingering	
Indian Assam	\$3.95
Black Tea, Produce Orange Liquor Sturdy in the Cup with a Savory Nose	
Fanciest Formosa Oolong	\$6.95
Silver Tipped Champagne Oolong, the Finest Oolong in the World with Low Caffeine	
Japanese Sencha	\$3.95
Green Spider Leg Tea, Produces an Ambergreen Liquor with a Refined Fragance	

English Breakfast	\$3.95
House blend of Keenum and Ceylon Tea, is a Expertly Balanced Blend, dress with Cream and Sugar	
Lavendou Apricot Iced Tea	\$2.95
Refreshing Blend of Country Apricot and French Lavender, Exotic yet Comforting	
CHAMPAGNE OR MIMOSA 2	
Glass of Champagne	\$10.00
Glass of Mimosa	\$10.00
AUJOURD 'HUI 14	
Assiette de Charcuterie	\$14.95
Assorted Hams, Sausages and Pâté	
Salade Méditerranéene	\$10.95
Salad with Feta Cheese, Red Onions, Tomatoes & Olives	
Salade de Tomate & Mozzarella	\$10.95
Tomatoes and Mozarella with Pesto & Balsamic Vinaigrette	
Carpaccio de Boeuf	\$11.95
Beef Carpaccio with Baby Aragula & Shaved Aged Parmesan	
Cuisses de Grenouille Persillées	\$13.95
Sauteed Frogs Legs in Garlic Butter	
Assiette de Canard	\$14.95
Duck Pastrami, Smoked Duck Breast, Duck Prosciutto & Duck Rillettes	
Caviar Dartagnan	\$125.00
French Caviar Sturia with Toasts, Crème Fraiche & Garniture (1 ounce)	
JCB Caviar Vodka Martini	\$20.00
Sole de Douvres	\$49.95
Fresh Dover Sole in Lemon Butter or Grilled	
Filet de Sole et Chair de Crabe	\$28.95
Pan Seared Filet of Sole with Crab Meat	
Cassoulet de Castelnaudary	\$28.95
Traditional Cassoulet with Braised Lamb, Pork Sausage and Duck Confit in a White Bean Stew	
Tarte aux Pommes Chaude	\$11.00
Thin Apple Tart Served Warm with Vanilla Ice Cream	
Bouillabaise de Marseilles	\$28.95
Traditional Seafood Stew served in Saffron Broth, Shrimp, Scallop, Mussels, Calamari, Cod Fish, Mahi Mahi, Julienne of Vegetables and Sauce Rouille	

Filet de Daurade Rouge a la Louisanne	\$28.95
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Blackened Filet of Red Fish served on Bed of Braised Cabbage with a Red Bell Pepper Coulis

ROSÉ WINES 11

Domaine de la Sangliere, Côtes de Provence, 2018	\$36.00
Château de Paraza, Minervois, Côteaux du Languedoc, 2018	\$36.00
Château des Vingtinières, Côtes de Provence, 2018	\$36.00
Château Thuerry, Les Abeillons, Côteaux Varois de Provence, 2018	\$39.00
Domaine Mas St. Berthe, Les Baux de Provence, 2018	\$39.00
Studio by Miraval, Côtes de Provence, 2018	\$39.00
Château Roseline, Côtes de Provence, 2017	\$45.00
Bandol Reserve, Bieler Père & Fils, 2018	\$48.00
N°5 by Jean-Charles Boisset, Côtes de Provence, 2017	\$65.00
By Ott, Côtes de Provence, 2018	\$55.00
Domaines Ott, Rosé, Château de Selle, Côtes de Provence 2019	\$99.00

WHITE WINES 10

Paul Jaboulet Aîné, Viognier, 2019	\$36.00
Château la Négly la Brise Marine la Clape, 2017	\$39.00
Domaine de Pouy, Côtes de Gascogne, 2018	\$39.00
Paul Mas Estates, Pic Poul de Pinet, 2018	\$39.00
Château Thuerry, Les Abeillons, Côteaux Varois de Provence, 2018	\$42.00
Château de Villemajou, Corbières, Gerard Bertrand, 2015	\$65.00
Château la Sauvageonne, Côteaux du Languedoc, 2014	\$75.00
Domaine de Baronarques, Limoux, Baron Philippe de Rothschild, 2016	\$68.00
Domaines Ott, Blanc de Blancs, Clos Mireille, 2014	\$99.00
Cigalus, Chardonnay, Gérard Bertrand, 2014	\$99.00

RED WINES 15

Mas de la Dame, La Gourmande Rouge, Les Baux de Provence, 2016	\$39.00
Domaine de Creisses, Vin de Pays de L'Hérault, 2016	\$39.00

COchon Volant, Corbieres, Organic, 2018	\$39.00
Château Juvenal, Les Ribes du Vallat, Ventoux, 2017	\$39.00
Château La Roque, Pic Saint-Loup, 2017	\$42.00
Marselan, Domaine de Couron, Ardèche, 2017	\$42.00
Château Gautoul, Malbec, Cahors, 2012	\$45.00
Domaine Haut Gléon, Vallée du Paradis, 2014	\$45.00
Mas Amiel, Initial, Roussillon, 2016	\$42.00
Gerard Bertrand, Minervois, 2017	\$39.00
Château de Villemajou, Corbières-Boutenac, Gérard Bertrand, 2016	\$65.00
L'Hospitalet, La Clape, Coteaux du Languedoc, 2017	\$69.00
Domaine de Baronarques, Limoux, Baron Philippe de Rothschild, 2015	\$68.00
Cigalus, Meritage, Gerard Bertrand, 2016	\$99.00
Domaine Hauvette, "Améthyste" Les Baux de Provence, 2013	\$99.00

WHITE WINES AND ROSÈ BY THE GLASS 10

Chardonnay, Louis Latour	\$9.00
Chablis, La Pierrelee	\$14.00
Chardonnay Deloach Sonoma	\$12.00
Sauvignon Blanc, Petit Freylon, Bordeaux	\$9.00
Sancerre, André Dezat	\$15.00
Viognier, Paul Jaboulet Aîné	\$10.00
Domaine de Pouy, Ugni Blanc, Cotes de Gascogne	\$10.00
Pinot Grigio, Cadononi	\$9.00
Riesling, Dr. Pauli Berweiller, Noble House	\$9.00
Rose, Roseline, Côtes de Provence	\$10.00

RED WINES BY THE GLASS 11

Bordeaux, Château Petit Freylon	\$10.00
Bordeaux, Château Clément Saint-Jean, Médoc	\$15.00
Malbec, Château Gouleyant, Georges Vigouroux, Cahors	\$11.00

Cabernet Sauvignon, Raymond, "Sommelier" Sonoma County	\$13.00
Cabernet Sauvignon, Napa Cellars, Napa Valley	\$18.00
Côtes du Rhône, "Le Rêveur" Guillaume Gonnet	\$9.00
Pinot Noir, Pierre André	\$9.00
Pinot Noir, Deloach, Sonoma County	\$17.00
Merlot, EOS	\$9.00
Zinfandel Reserve, Lava Cap, El Dorado	\$13.00
Tempranillo, Laveguilla, Spain	\$9.00

CHAMPAGNE AND SPARKLING WINES 24

Roederer Estate Brut, Anderson Valley	\$58.00
JCB #21, Brut, Jean-Charles Boisset	\$48.00
JCB #69, Rosé Brut, Jean-Charles Boisset	\$69.00
Nicolas Feuillatte, Brut	\$79.00
Ritz Barons de Rothschild, Brut	AVAILABLE OPTIONS \$89.00 Half Bottle: \$45.00
Sabine Godmé, Brut, Reserve Premier Cru	\$89.00
Sabine Godmé, Blanc de Blanc, Premier Cru	\$96.00
Sabine Godmé, Blanc de Noirs, Grand Cru	\$96.00
Sabine Godmé, Brut, Grand Cru, 2008	\$125.00
Le Mesnil Grand Cru, Blanc de Blanc, Brut	\$85.00
Charles Cazenove, Rosé	\$79.00
Labruyère, Prologue, Grand Cru	\$89.00
Perrier Jouët, Brut	\$95.00
Henri Abelé, Brut	\$99.00
Buena Vista, "La Victoire" Brut	\$99.00
Mumm Cordon Rouge, Brut	\$95.00
Roederer Brut Premier	\$99.00
Roederer Brut Nature, 2009	\$135.00

Taittinger Prestige Rosé	\$125.00
Taittinger Nocturne Cuvée	\$135.00
Taittinger Prélude, Grand Cru	\$145.00
Veuve-Clicquot Brut	\$135.00
Veuve-Clicquot Rosé	\$135.00
Perrier Jouët, Grand Cru, Flower Bottle, 2007	\$225.00

CHAMPAGNE AND SPARKLING WINES BY THE GLASS 8

JCB #21, Brut by Jean-Charles Boisset	\$13.00
JCB #69, Brut Rosé, y Jean-Charles Boisset	\$16.00
Cuvée Jean Louis, Blanc de Blanc	\$10.00
Cazenove Brut Reserve	\$16.00
Prosecco	\$10.00
Mamamango	\$10.00
Prosecco & Mango	\$10.00
Mamapeach	\$10.00

PORT, SHERRY, MADEIRA & FORTIFIED WINES 17

Ramos Pinto Lagrima, White Port	\$9.00
Graham's, Six Grape Reserve	\$10.00
Graham's, Tawny 10 Years	\$12.00
Graham's, Tawny 20 Years	\$18.00
Warres Warrior Reserve	\$10.00
Warres Otima Tawny 10 Years	\$15.00
Ramos Pinto, RP10, Quinta de Ervamoira	\$10.00
Ramos Pinto, Tawny 10 Years	\$10.00
Ramos Pinto, RP, LBV, 2012	\$12.00
Taylor Fladgate, LBV, 2014	\$12.00
Taylor Fladgate, Tawny 20 Years	\$18.00
Solera 1847, Cream Sherry	\$9.00

Blandy's Madeira, Baul, 5 Years	\$9.00
Tio Pepe Jerez, Palomino Fino	\$9.00
Gonzale Byass, Sherry, Pedro Ximenez	\$9.00
Harvey Bristol, Cream Sherry	\$9.00
Mas Amiel Vintage Reserve, 20 Years	\$12.00

LATE HARVEST AND FORTIFIED WINES 5

Muscat, Mas Amiel	\$10.00
Sauternes, Lion de Suduiraut, 2011	\$16.00
Château d'Yquem, 2009	AVAILABLE OPTIONS
	2oz: \$50.00
	375ml: \$350.00
Firebrix, Oak Cliff Cellars, Firebrick, Redwood Valley	\$55.00
Kiralyudvar Tokaji Cuvée Llona, 2002	\$125.00

FRENCH WHITE WINE FROM BURGUNDY 23

Mâcon-Lugny, Les Charmes, 2018	\$39.00
Mâcon-Villages, Bouchard Aîné & Fils, 2018	\$39.00
Saint Bris, Sauvignon Blanc, Secret Wines, 2017	\$39.00
Saint Veran, Domaine Thomas, 2018	\$45.00
Saint Veran, Joseph Drouhin, 2017	\$48.00
Macon Fuissé, Yannick Paquet, 2018	\$45.00
Bourgogne Blanc, Les Ursulines, 2018	\$55.00
Pouilly-Vinzelles, Domaine des Granges, 2017	\$45.00
Montagny 1er Cru, La Grande Roche, Louis Latour, 2018	\$55.00
Saint Romain, "Le Jarron" Henry Latour, 2016	\$59.00
Hautes Côtes de Beaune "Les Gueulottes" 2017	\$65.00
Pouilly Fuissé, Château de Beauregard, 2014	\$29.00
Pouilly Fuissé, Louis Latour, 2018	\$59.00
Pouilly Fuissé, Clos Noly Courtelong, Marie Pierre Manciat, 2018	\$65.00

Chablis "La Pierrelée, 2015	\$45.00
Chablis Les Hauts de Milly, 1er Cru Côtes de Léchet, 2018	\$65.00
Chablis, Château Grenouilles, Grand Cru, "La Chablisienne" 2014	\$125.00
Santenay 1er Cru, Beaurepaire, David Morgeot, 2014	\$99.00
Puligny Montrachet, Jehan Emonin, 2018	\$115.00
Chassagne Montrachet 1er Cru, Abbaye de Morgeot, 2018	\$135.00
Chassagne Montrachet, Jehan Emonin, 2018	\$115.00
Meursault, Thierry & Pascale Matrot, 2016	\$75.00
Corton Charlemagne, Grand Cru, Domaine Poulleau, 2016	\$250.00

FRENCH WHITE WINE FROM ALSACE 8

Gentil, Hugel, 2015	\$42.00
Riesling, Trimbach, 2015	\$46.00
Pinot Blanc, Trimbach, 2017	\$46.00
Pinot Gris, Trimbach, 2014	\$55.00
Riesling, Lucien Albrecht, Reserves, 2015	\$39.00
Gewurztraminer, Lucien Albrecht, "Spiegel" Grand Cru, 2016	\$65.00
Riesling, Lucien Albrecht, "Pfingstberg" Grand Cru, 2012	\$65.00
Gewurztraminer, "Grand Cru Kessler" Domaines Schlumberger, 201	\$99.00

FRENCH WHITE WINE FROM LOIRE, RHONE, AND BORDEAUX 19

Muscadet, Château Ragotière, 2017	\$36.00
Vouvray, Domaine Pichot, 2018	\$42.00
Chinon, Jean Maurice Raffault, 2018	\$45.00
Pouilly Fumé, Domaine des Fines Caillottes, Jean Pabiot, 2019	\$49.00
Pouilly Fumé, Ladoucette, 2014	\$89.00
Sancerre, Vieille Vignes, Cottat, 2018	\$55.00
Côtes du Rhône Blanc, La Ferme du Mont, "La Truffière" 2018	\$36.00
Domaine Brusset, "Les Travers" Cairanne Blanc, 2016	\$45.00
Domaine Courbis, Saint Peyran, 2017	\$55.00

Crozes Hermitages, Nicolas Perrin, 2014	\$58.00
Crozes Hermitages, Mule Blanche, Paul Jaboulet Aîné, 2018	\$69.00
Château La Petite Lune, Domaine Chevalier, 2016	\$45.00
Château Loudenne, Haut Medoc, 2016	\$55.00
Château Clos Marsalette, Pessac Leognan, 2016	\$75.00
Château Gazin Rocquencourt, Pessac-Léognan White, 2014	\$99.00
Château Carbonnieux, Pessac-Léognan White, 2017	\$115.00
Château Aile d'Argent Mouton Rothschild, Pauillac, Grand Cru Classé, 2016	\$225.00
Châteauneuf du Pape Blanc, Domaine de Beaugrenard, 2017	\$89.00
Condrieu, E.Guigal, 2016	\$139.00

DOMESTIC CHARDONNAY 16

Sonoma Cutrer, Russian River, 2017	AVAILABLE OPTIONS
	375ml: \$30.00
	\$48.00
Deloach Vineyards, Russian River Valley, 2016	\$49.00
Buehler, Russian River Valley, 2016	\$45.00
Jordan, Russian River, 2016	\$69.00
Longboard, Riciolo Vineyards, Russian River Valley, 2016	\$85.00
Deloach Vineyards Estate, Russian River Valley, 2014	\$99.00
Chalk Hill Estate, Russian River Valley, 2018	\$59.00
Chalone Vineyards, Estate Grown, Monterey County, 2015	\$45.00
Dieberg Estate, Santa Maria Vineyards, 2013	\$49.00
ACaCia, Carneros, 2016	\$48.00
Buena Vista, Carneros, 2015	\$49.00
Raymond Reserve, Napa Valley, 2016	\$49.00
Flowers, Sonoma Coast, 2015	\$85.00
The Hilt, Santa Barbara County, 2014	\$95.00
Far Niente, Napa Valley, 2018	\$125.00
A26 Vineyard, Antinori, Atlas Park, Napa Valley, 2018	\$99.00

OTHER WHITES 8

Roussanne, Stolpman Vineyards, Ballard Canyon, 2014	\$48.00
Pinot Gris, King Estate, Willamette Valley, 2016	\$45.00
Pinot Gris, Belle Pente, Willamette Valley, 2013	\$45.00
Deloach Vineyards, Rosé, 2017	\$49.00
Sauvignon Blanc, Groth, Napa Valley, 2018	\$45.00
Sauvignon Blanc, Chalk Hill Estate, 2018	\$45.00
Sauvignon Blanc, Acumen, Napa Valley, 2014	\$69.00
Sauvignon Blanc, Jonata, Flor, "Flowers" Ballard Canyon, 2013	\$110.00

RED WINE FROM THE RHONE 18

Côtes du Rhône Villages, Perrin, 2017	\$36.00
Côtes du Rhône, Parallèle 45, Paul Jaboulet Aîné, 2016	\$38.00
Rasteau Domaine de Beaufort, 2017	\$55.00
Coudoulet de Beaucastel, Rhone, 2018	\$65.00
Gigondas, Pierre Aiguille, Paul Jaboulet Aîné, 2017	\$49.00
Gigondas, La Gille, Perrin, 2016	\$76.00
Crozes-Hermitage, Maison Les Alexandrins, Nicolas Perrin, 2017	\$56.00
Crozes-Hermitage, Domaine Thalabert, Paul Jaboulet Aîné, 2012	\$79.00
Saint Joseph, Les Royes, Domaine Courbis, 2014	\$79.00
Vacqueyras, Domaine Palon, 2018	\$55.00
Vacqueyras, Les Christins, Perrin & Fils, 2013	\$69.00
Châteauneuf du Pape, "Bel Ami" Guillaume Gonnet, 2017	\$75.00
Châteauneuf du Pape, "Les Sinards" Perrin, 2017	\$89.00
Châteauneuf du Pape, Père Anselme, La Fiole	\$75.00
Châteauneuf du Pape, "Cuvée Juline" Domaine Paul Autard, 2015	\$165.00
Châteauneuf du Pape, Domaine Boisrenard, 2015	\$155.00
Cornas, Domaine de Saint Pierre, Paul Jaboulet Aîné, 2011	\$125.00
Hermitage, Monier de la Sizeranne, Chapoutier, 2012	\$395.00

RED WINE FROM THE LOIRE 3

Chinon, Clos d'Isoré, Jean Maurice, Monopole, 2018	\$42.00
Chinon, Clos de L'Hospice, Domaine Raffault, 2016	\$75.00
Sancerre Rouge, André Dezat, Cuvée Prestige, 2015	\$59.00

BURGUNDY RED WINES 17

Marsannay, Louis Latour, 2016	\$49.00
Bourgogne Pinot Noir, Joseph Faiveley, 2016	\$49.00
Bourgogne Pinot Noir, Quentin Jeannot, 2017	\$45.00
Simonnet-Febvre, Irancy, 2015	\$55.00
Maranges, "Vieilles Vignes" Quentin Jeannot, 2017	\$75.00
Savigny Les Beaunes, Albert Bichot, 2016	\$85.00
Mercurey, Champs Martin 1er Cru, Domaine Adeline, 2017	\$99.00
Côtes de Nuits-Villages, Victor Fagon, 2017	\$75.00
Santenay, Terre d'Enfance, Vincent Girardin, 2015	\$75.00
Âloux Corton, Domaine Rapet, 2011	\$96.00
Gevrey Chambertin, Gerard Seguin, Terroir de du Domaine, 2017	\$99.00
Givry Premier Cru, Clos du Cellier aux Moines, 2017	\$99.00
Ladoix 1er Cru, "La Micaude" Monopole, Gagnerot, 2016	\$125.00
Pommand, Domaine Billard-Gonnet, 2012	\$145.00
Volnay, "Les Brouillards" 1er Cru, Domaine Glantenay, 2015	\$110.00
Nuits Saint Georges, 1er Cru, Vieilles Vignes, Vincent Ledy, 2014	\$175.00
Vosnes Romanée, "Aux Raviolles" Capitain Gagnerot, 2017	\$125.00

BEAUJOLAIS RED WINES 5

Brouilly, Château de la Chaise, 2016	\$48.00
Morgon, "La Ballofière" Jean-Paul Dubost, 2017	\$48.00
Fleurie, Clos de Quatre Vents, 2015	\$42.00
Fleurie, Le Vivier, Jean-Paul Dubost, 2017	\$48.00
Moulin-à-Vent, "En Brenay" Jean-Paul Dubost, 2017	\$49.00

Château Fugue de Nenin, Pomerol, 2014	\$39.00
Château Frank Phelan, Saint Estephe, 2014	\$38.00
Château Baron de Brane, Margaux, 2016	\$45.00
Château D'Aiguilhe, Côtes de Bordeaux, 2015	\$69.00
Château Ampelia, Castillon-Côtes de Bordeaux, 2016	\$55.00
Château Clos les Lunelles, Castillon-Côtes de Bordeaux, 2012	\$65.00
Château L'Aurage, Castillon-Côtes de Bordeaux, 2015	\$75.00
Château Cap Saint Georges, Saint Emilion, 2015	\$69.00
Château Les Roches de Yon-Figeac, Saint Emilion Grand Cru, 2014	\$55.00
Château Grange Neuve la Fleur des Ormes, Pomerol, 2015	\$75.00
Château Taillefer, Pomerol, 2015	\$85.00
Château Bellegrave, Jean Marie Bouldy, Pomerol, 2014	\$89.00
Château la Fleur de Boüard, Lalande de Pomerol, 2014	\$75.00
Chateau Clos Marsalette, Pessac-Leognan, 2014	\$69.00
Château Le Comte de Malartic, Pessac-Leognan, 2015	\$69.00
Château Pessan, Comtes de Bournazel, Graves, 2014	\$75.00
Château Larose Trintaudon, Haut Medoc, Cru Bourgeois, 2015	\$55.00
Château Loudenne, Haut Medoc, Cru Bourgeois, 2015	\$55.00
Château Peyrabon, Haut Medoc, 2006	\$69.00
Château Blason D'Issan, Margaux, 2015	\$75.00
Château Baron de Brane, Margaux, 2015	\$85.00
Chateau la Sirène de Giscours, Margaux, 2015	\$99.00
Château Chasse-Spleen, Moulis en Medoc, 2014	\$85.00
Chateau Lacoste Borie, Pauillac, 2014	\$65.00
Château Fleur de Pédesclaux, Pauillac, 2014	\$68.00
Château la Fleur de Haut-Bages Liberal, Pauillac, 2014	\$69.00
Château Pibran, Pauillac, 2014	\$79.00
Château Lilian Ladoux, Saint Estephe, 2014	\$65.00

Château Le Saint Estèphe de Montrose, Saint Estephe, 2015	\$75.00
Château la Dame de Montrose, Saint Estephe, 2014	\$89.00
BORDEAUX PRIVATE COLLECTION 30	
Château la Confession, Saint Emilion, Grand Cru Classé, 2015	\$99.00
Château Clos la Madeleine, Saint Emilion, Grand Cru Classé, 2013	\$115.00
Château Faugeres, Saint Emilion, Grand Cru Classé, 2016	\$115.00
Château Larcis Ducasse, Saint Emilion, Grand Cru Classé, 2014	\$135.00
Château Roc des Cambes, Côtes de Bourg, 2016	\$139.00
Château Gazin Rocquencourt, Pessac-Leógnan, 2011	\$99.00
Château Le Petit Haut Lafitte, Pessac-Leógnan, 2015	\$99.00
Château Carbonnieux, Pessac-Leógnan, Grand Cru Classé, 2016	\$110.00
Château D'Issan, Margaux, 2012	\$145.00
Château Cantenac Brown, Margaux, 2015	\$225.00
Château Cantenac Brown, Margaux, 2010	\$275.00
Château Brane-Cantenac, Margaux, Grand Cru Classé, 2001	\$295.00
Château Admiral de Beychevelle, Saint Julien, 2010	\$125.00
Château Beychevelle, Saint Julien, Grand Cru Classé, 2015	\$225.00
Château Ducru-Beaucaillou, Saint Julien, Grand Cru Classé, 2005	\$495.00
Château Grand Vin de Leovilles Marquis de las Cases, Saint Julien, 2005	\$595.00
Château Les Tourelles de Longueville, Pauillac, 2011	\$89.00
Château Pedesclaux, Pauillac, Grand Cru Classé, 2015	\$125.00
Château Pastourelle de Clerc Milon, Pauillac, 2009	\$135.00
Château d'Armailhac, Pauillac, Grand Cru Classé, 2010	\$195.00
Château d'Armailhac, Pauillac, Grand Cru Classé, 2009	\$225.00
Château Pichon Comtesse de Lalande, Pauillac, Grand Cru Classé, 2014	\$235.00
Château Clerc Milon, Pauillac, Grand Cru Classé, 2015	\$235.00
Château Les Forts de Latour, Pauillac, Grand Cru Classé, 2005	\$495.00
Château Lynch Bages, Pauillac, Grand Cru Classé, 2000	\$695.00

Château Les Ormes de Pez, Saint Estephe, 2015	\$89.00
Château de Pez, Saint Estephe, 2016	\$110.00
Château Les Pagodes de Cos D'Estournel, Saint Estephe, 2012	\$115.00
Château Les Pagodes de Cos D'Estournel, Saint Estephe, 2010	\$155.00
Château Cos D'Estournel, Saint Estephe, 2006	\$595.00

DOMESTIC MERLOT 6

Alexander Valley Vineyards, Sonoma County, 2016	\$45.00
Silverado Vineyards, MT George, Napa Valley, 2014	\$79.00
Hook & Ladder, Russian River Valley, 2012	\$65.00
Shug, Carneros Estate Winery, Sonoma County, 2011	\$69.00
Delille Cellars DZ, Merlot / Cabernet, Columbia Valley, 2013	\$89.00
Auclair, Left Blend Bordeaux Style, Artz Vineyard, 2012	\$95.00

DOMESTIC PINOT NOIR, SYRAH & ZINFANDEL 16

King Estate, Pinot Noir, Willamette Valley, 2017	\$69.00
Chalk Hill Estate, Pinot Noir, Russian River Valley, 2017	\$59.00
Emeritus Vineyards, Estate Pinot Noir, Russian River Valley, 2016	\$69.00
Saffron Fields Vineyard, Pinot Noir, Yamhill, 2015	\$79.00
Domaine Anderson, Pinot Noir, Anderson Valley, 2012	\$89.00
Lucienne "Lone Oak Vineyard" Pinot Noir, Santa Lucia Highlands, 2018	\$69.00
Four Graces Reserve, Pinot Noir, Dundee Hill, 2018	\$59.00
Dutton Goldfield, Pinot Noir, Dutton Ranch, 2017	\$89.00
Wonderment, Pinot Noir, Dutton-Campbell Vineyards, 2014	\$99.00
Deloach Estate, Pinot Noir, Russian River Valley, 2014	\$125.00
Three Sticks, Gap's Crown Vineyards, Sonoma Coast, 2015	\$135.00
Ridge Three Valleys, Zinfandel, Sonoma Gounty, 2016	\$59.00
Martinelli, "Vigneto Di Evo" Zinfandel, Russian River Valley, 2016	\$69.00
Wonderment, Zinfandel, Bacigalupi Vineyards, 2013	\$99.00
Stolpam, Syrah, Estate, Ballard Canyon, 2014	\$48.00

Todos Jonatan, Ballard Canyon, Santa Ynez Valley, 2013	\$99.00
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CABERNET SAUVIGNON 28

Château Buena Vista, Napa Valley, 2016	\$45.00
Hahn Estates, Central Coast, 2017	\$39.00
The Pairing Red, Screaming Eagles Family of Wines, 2015	\$55.00
Smith & Hook, Central Coast, 2018	\$55.00
NV14, Cain Cuvée, Napa Valley	\$75.00
Sebastiani, Alexander Valley, 2018	\$59.00
Buehler Vineyards, Napa Valley, 2016	\$75.00
Cornerstone Cellars, calistoga Napa Valley, 2014	\$89.00
Raymond Reserve, Red Velvet, Napa Valley, 2017	\$89.00
Foley Johnson Estate, Rutherford Napa Valley, 2017	\$85.00
Château Buena Vista, Napa Valley, 2016	\$89.00
Lancaster Estate, Alexander Valley, Sonoma County, 2016	\$89.00
Cliff Lede, Napa Valley, Stag Leap District, 2014	\$129.00
Faust, Napa Valley, 2016	\$125.00
Jordan, Alexander Valley, 2015	\$115.00
Meyer Family Cellars, Oakville, Napa Valley, 2015	\$115.00
Bella Union, Rutherford, Napa Valley, 2014	\$125.00
Flambeaux, The Murray Family, Sonoma Valley, 2014	\$115.00
Rombauer, Napa Valley, 2016	\$145.00
Andrew Will, Two Blondes Vineyard, Russian River, 2013	\$125.00
Groth, Oakville, Napa Valley, 2014	\$125.00
Silver Oak, Alexander Valley, 2015	\$155.00
Townsend Vineyard, Antinori, Atlas Peak, Napa Valley, 2015	\$175.00
Howell at the Moon, Knoll Vineyard, 2008	\$195.00
Overture by Opus One, Napa Valley	\$295.00
Dominus Estate, Napa Valley, 2016	\$495.00

Opus One, Napa Valley, 2016	\$495.00
Lancaster Estate, Alexander Valley, Sonoma County, 2016, Magnum	\$179.00

TEXAS WINES 8

Pedernales Dry Rosé, Texas Hill Country, 2016	\$55.00
Pedernales Cellars, Family Reserve, Texas Hill Country, 2015	\$85.00
Pedernales Cellars, Tempranillo, Texa Hill Country, 2016	\$85.00
Pedernales Cellars, GMS Melange, Texas Hill Country, 2016	\$85.00
Reddy Vineyards Estate, Sauvignon Blanc, 2019	\$45.00
Reddy Vineyards Estate, Marsanne, 2017	\$45.00
Reddy Vineyards Estate, Dryer Red Blend, 2017	\$55.00
Reddy Vineyards Estate, Field Blend, 2017	\$55.00

1ST COURSE 4

Soupe de Tomate et Basilique

Tomato and Basil Soup

Croquant de Chèvre Chaud sur son Lit de Jeunes Pousses

Crispy Warm Goat Cheese with Mixed Baby Greens

Crevettes et St Jacques en Croûte

Shrimps & Bay Sea Scallops with a Leeks Chardonnay Cream sauce in Pastry Crust

Terrine Maison au Foie de Canard

Chef'sTerrine with Duck Livers

2ND COURSE 4

Filet of Sole au Crabe et Champagne Sauce

Filet of Sole with Crab Meat and Champagne Sauce

Poitrine de Volaille Cordon Bleu

Chicken Breast stuffed with Ham & Cheese with a Chipotle Cream Sauce

Filet de Bœuf Bordelaise

Beef Tenderloin with a Cabernet Wine Reduction Sauce

Jarret d 'Agneau aux Petits Légumes et Couscous

Braised Lamb Shank with Vegetables and Couscous

3RD COURSE 4

Gâteau au Chocolat et à l'Orange

Belgium Chocolate Mousse with Orange Coulis & Candied Orange

Tarte de Fromage aux Framboises

Raspberry Cheese Cake with Raspberry Coulis

Tarte aux Framboises

Raspberrry Tart with Diplomat Cream

Gâteau de Velours

Traditional Chocolate Red Velvet Cake

FEDEX SUPPLEMENT COURSE 1

Terrine du Lavendou

House Duck & Pork Liver Terrine Cornichons & Figs Jam (Complimentary with Certificate)

LES PLATS 4

Poulet à la Bière

Chicken with Mushroom, Pearl Onions & Bacon in a Beer Infused Cream Sauce & Papardelle Pasta

Boeuf Bourguignon

Traditional Marinated Beef Stew in Red Wine

Côte de Porc Grillée à la Moutarde de Meaux

Grilled Cote de Pork with Mustard Seed Coumpound Butter

Pastilla de Saumon Dijonnaise en Feuille de Brique

Filet of Salmon with a Julienne of Vegetables in a Crispy Pastry Shell with a Chardonnay Cream Sauce

LES DESSERTS 4

Tarte aux Pommes

French Apple Tart with Vanilla Ice Cream

Mousse au Chocolat

Chocolate Mousse

Lavendou Crème Caramel

Caramel Custard

Napoleon aux Fruits de Saison

Mixed Berries in a Pastry Shell Raspberry Coulis & Chantilly

1ER COURS 3

Soupe du Jour

Chilled or Warm Soup of the Day

Salade Ceasar

Traditional Ceasar Salad

Terrine du Lavendou

House Duck and Pork Liver Terrine

2ÈME COURS 3

Filet de Saumon en Croûte

Salmon with Scallop Mousse & Spinach in a Pastry Shell with a Chardonnay Wine Cream sauce

Grillade du Sud au Romarin et à L'Ail

Marinated Merguez Sausages, Lamb Chop & Chicken in Rosemary & Garlic

Escalope de Porc Provençale

Porc Scallopini with Capers, Tomatoes & Lemon Butter Sauce