

## APPETIZERS

- SPINACH AND BASIL EMPANADAS 14**  
WITH JOSÉ'S GREEN TOMATO JAM
- TUNA TARTARE 15**  
WITH WASABI MAYONNAISE
- CAMEMBERT CHEESE BEIGNETS 12**  
WITH RATATOUILLE
- JUMBO LUMP CRAB CAKES 17**  
WITH SEASONAL GREENS, AVOCADO, MANGO AND CITRUS VINAIGRETTE
- CHARCUTERIE PLATTER 18**  
WITH PARMA COTTO PROSCIUTTO, OLIVES, SALAMI, ARTICHOKE AND ROASTED PEPPERS
- PECORINO FLAN 12**  
WITH ARUGULA, ROASTED TOMATOES AND TOAST
- THREE CHEESE TASTING 13**

## SOUP 7

- M - CORN CHOWDER WITH CRAB**  
**T - BUTTERNUT SQUASH**  
**W - WILD MUSHROOM**  
**T - LENTIL SOUP WITH CHORIZO**  
**F - CHICKEN TORTILLA**  
**S - POTATO LEEK WITH CHEESE AND BACON**

## SALADS

- NIÇOISE SALAD 17**  
SEARED TUNA, HARICOT VERTS, TOMATOES, OLIVES, SOFT-BOILED EGGS
- CHOPPED SALAD 12**  
WITH CRANBERRIES, PECANS, JICAMA, APPLES AND APPLE BALSAMIC VINAIGRETTE
- NOT SO CLASSIC CAESAR SALAD 14**  
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
- ADD CHICKEN, SHRIMP OR SALMON TO ANY SALAD \$8

## PLATS DU JOUR

- M - CRISPY TROUT 23**  
WITH CARROT PURÉE
- T - BEEF BOURGUIGNON 25**
- W - GLUTEN FREE ORGANIC FRIED CHICKEN 24**  
WITH MASHED POTATOES, TRUFFLE SAUCE
- T - CRISPY DUCK CONFIT 26**  
WITH HOMEMADE FETTUCCINE
- F - FISH SPECIAL (MARKET)**
- S - CASSOULET 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 32**  
WITH SEASONAL VEGETABLES AND CITRUS BEURRE BLANC
- LOCAL MARKET VEGETABLES 21**
- CRISPY LEMON CHICKEN PAILLARD 22**  
WITH PETITE SALAD PARMESAN
- HERB CRUSTED LAMB RACK 27**  
WITH BASIL MASHED POTATOES AND ROQUEFORT SAUCE
- PORK SHANK 26**  
WITH MASCARPONE MASHED POTATOES AND MUSHROOMS
- FISH TACOS 25**  
APPLE, FENNEL SLAW, AVOCADO AND SPICY MANGO SALSA
- STEAK FRITES 27**  
NEW YORK STRIP WITH GREEN PEPPERCORN SAUCE, POMMES FRITES
- FILET MIGNON 29**  
WITH BRUSSELS SPROUT PURÉE, 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 | ANGEL HAIR  
BROCCOLI | RATATOUILLE | CAULIFLOWER RISOTTO  
ASPARAGUS | BASIL OR MASCARPONE 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 23**  
WITH NUT CRUST AND DULCE DE LECHE FRESH WHIPPED CREAM
- ORANGE MARMALADE CHEESECAKE 25**  
WITH RUM RAISINS AND ROASTED PECANS
- WARM "MOJO" CHOCOLATE CHIP COOKIE WITH ICE CREAM 12**

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