

Bastille Day

MENU

ITEMS ARE AVAILABLE A LA CARTE
OR ENJOY AS PART OF OUR PRIX FIXE MENUS
A SUPPLEMENTAL CHARGE MAY APPLY

L'ENTRÉE

Petite Salade Niçoise GF \$15

Butterhead Lettuce | Green Beans | Olives | Roasted Peppers
Fingerling Potatoes | Hard Boiled Egg | Anchovies | Lemon Vinaigrette

PLAT PRINCIPAUX

Paella du Languedoc GF \$38

Branzino & Calamari à la plancha | Saffron Scented *Rice | Scallops
Eggplant | Peppers | Tomato | Onion | Garlic Aioli | Chorizo
+ \$10 supplemental on the \$45 Prix Fixe

DESSERT

Gateau Nantais \$14

Rum-Soaked French Almond Cake | Caramelized Pineapple
Roasted Pineapple Namalaka | Passionfruit-Pineapple Sorbet
Almond Coconut Tuile

ENJOY THESE DISHES WITH OUR FEATURED COCKTAILS & WINES

LIBERTÉ - KIR ROYAL - \$18

CREME DE CASSIS | CHAMPAGNE CHARLES CLÉMENT | BLACK BERRIES

ÉGALITÉ - LA GUILLOTINE - \$17

MEZCAL | SCOTCH | BANANA LIQUEUR | HOT HONEY

FRATERNITÉ - POMME ROYALE - \$16

CALVADOS | CIDER | APPLE & CITRUS OLEO | SPARKLING WINE

WHITE WINE

CELLIER DES DAUPHINS RÉSERVE BLANC \$45

Vibrant, with citrus notes, white peach, and floral aromas, balanced by a crisp, refreshing finish.

ROSÉ WINE

CELLIER DES DAUPHINS RÉSERVE ROSÉ \$43

Bright and refreshing, with notes of strawberry, raspberry, and citrus, with a clean, dry finish.

RED WINE

CELLIER DES DAUPHINS VILLAGES ROUGE \$45

Medium-bodied blend offering ripe blackberry, dark cherry, subtle spice, and soft tannins.

***THIS ITEM USES SHELLFISH TO MAKE THE SAFFRON BROTH**

****STATE FOOD CODE REQUIRES US TO INFORM YOU THAT CONSUMING RAW OR UNCOOKED MEATS, SEAFOODS & EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. CHANGES TO THESE ITEMS WILL INCUR AN ADDITIONAL CHARGE OF \$3 PER PLATE. PLEASE NOTE THERE IS A \$6 PER PERSON CHARGE FOR OUTSIDE DESSERTS. MENU VALID 07/11-14/2026**