PROVENCE

CLASSIC · FRENCH · MODERN

Big Money Menu

2 Courses - $58 pp

3 Courses - $75 pp

4 Courses - $89 pp

STARTERS

Onion Soup "Provence"
Brown Butter Crouton, Sherry Reduction, Aged Gruyere

Mussels
Vadouvan Nage, Pickled Fresno, Grilled Sourdough

Sweet Amalia Oysters
Yuzu-Green Apple Mignonette, Espelette Remoulade

Escargot
Garlic-Shallot Butter, Baguette

Charred Radicchio Salad
Shaved Root Vegetables, Blood Orange , Pistachios

Braised Rabbit Orecchiette
Butternut Cream, Toasted Pine Nuts, Swiss Chard, Pancetta, Chanterelle

MAINS ***(select one)***

Braised Short Rib
Green Apple, Roasted Sunchokes, Scallion, House BBQ
Suggested Wine Pairing - Hawk Haven Malbec

Wild Mushroom Risotto
Exotic Mushroom, Parmesan
Suggested Wine Pairing - Hawk Haven Q Bordeaux Blend

Steelhead Trout
Clam "Chowder" Beurre Blanc, Root Vegetables, Herb Oil
Suggested Wine Pairing - Hawk Haven Sauvignon Blanc

Berkshire Pork Tenderloin
Creamy Polenta, Broccolini, Shallot Marmalade, Chipotle Aioli
Suggested Wine Pairing - Hawk Haven Proprietor's Red Blend

Pan Seared Barramundi
Parsnip, Brussel Sprouts, Applewood Bacon Lardon, Red Wine
Suggested Wine Pairing - Hawk Haven Sauvignon Blanc

Bistronomy

MAINS *(continued)*

Duck Leg Confit
Foie Gras Sauce, Freekeh, Pomegranate
Suggested Wine Pairing - Hawk Haven Proprietor's Red Blend

12 oz Ribeye Steak (+$20)
Roasted Royal Trumpets, English Cheddar Pommes Puree, Maitre d' Butter
Suggested Wine Pairing - Hawk Haven Malbec

SUPPLEMENTS

2 oz Seared Grade A Foie Gras (+$20)

4 Grams White Sturgeon Caviar (+$35)

6 oz Japanese A5 Wagyu Striploin - substitute for any entree protein, plus entree price (+$155)

3 oz Japanese A5 Wagyu Striploin (+$90)

6 oz Japanese A5 Wagyu Striploin (+180)

DESSERTS

Assiette du Fromage
Three Selections of Artisanal Cheese, Petite Salad, Marcona Almond, Seasonal Compote

Chocolate Torte
Pistachio Crumb, Apricot, Pistachio Ice Cream, Berries

Pumpkin Spice Panna Cotta
Candied Pecan, Cinnamon Anglaise, Maple Ice Cream

Beignet Tree
Lemon Curd, Nutella, Coulis

Feel free to share any dietary restrictions with your server. Most substitutions and adjustments can be accommodated.