

# PROVENCE

CLASSIC · FRENCH · MODERN

2 Courses - \$58 pp

3 Courses - \$75 pp

4 Courses - \$89 pp

## STARTERS

### Wild Mushroom French Onion Soup

*Sherry Reduction, Gruyere & Swiss, Grilled Sourdough*

### Cape May Salt Oysters

*Yuzu-Green Apple Mignonette, Parsley Oil*

### Mussels

*Spicy Tomato Cream, Chardonnay, Lime, Grilled Sourdough*

### Escargot

*Garlic-Shallot Herb Butter, Baguette*

### Roasted Beet Salad

*Arugula, Pickled Red Onion, Green Apple, Goat Cheese, Balsamic Vinaigrette*

### Lobster Ravioli

*Lobster Bisque, Langostino, Herb Oil*

## MAINS (select one)

### Braised Short Rib

*Pomme & Parsnip Puree, Pepperoncini, Demi-Glace*

Suggested Wine Pairing - Hawk Haven Malbec

### Lemon Asparagus Risotto

*Leeks, Shaved Parmesan*

Suggested Wine Pairing - Hawk Haven Q Bordeaux Blend

### Steelhead Trout

*Dill Hollandaise, Pearl Couscous, Lemon Vinaigrette*

Suggested Wine Pairing - Hawk Haven Sauvignon Blanc

### Pan Seared Chicken

*Haricots Verts, Sweet Potato, Veloute*

Suggested Wine Pairing - Hawk Haven Proprietor's Red Blend

### Luxe Burger

*Beef Blend, Foie Gras, Blueberry Jam, Remoulade, Gruyere, Fingerling Fries*

Suggested Wine Pairing - Hawk Haven Q Bordeaux Blend

Bistro

Bistronomy

**M A I N S** (continued)

**Duck Leg Confit**

*Brussel Sprouts, Lardons, Feta, Cranberry, Spicy Orange Maple Aioli*  
Suggested Wine Pairing - Hawk Haven Proprietor's Red Blend

**Pan Seared Scallops**

*Patty Pan Squash, Lima Beans, Caper Berry, Chimichurri*  
Suggested Wine Pairing - Hawk Haven Proprietor's Red Blend

**12 oz Ribeye Steak (+\$20)**

*Caramelized Onion, Kale Chips, Potatoes Au Gratin, Maitre d' Butter*  
Suggested Wine Pairing - Hawk Haven Malbec

**SUPPLEMENTS**

*Bread Basket - serving for 2 (+\$9)*

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

**D E S S E R T S**

**Assorted Cheese Board**

*Three Selections of Artisanal Cheese, Petite Salad, Marcona Almond, Fig Jam*

**Chocolate Torte**

*Vanilla Bean Anglaise, Amarena Cherry, Banana Chip Ice Cream*

**Espresso Creme Brulee**

*Mint Crumble, Toasted Pecan, Berries*

**Strawberry Tart**

*Chocolate Shell, Strawberry Coulis, Almond Cream, Lavender 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.*

**RESTAURATEURS – ANDREW BARES & KELLY LAVORGNA**  
**EXECUTIVE CHEF – JESSICA KAROLYI**