

SOUPS



Green asparagus veloute with lemon goat cheese crostini.....	5 7
Potee of white bean & cabbage with pancetta & smoked chicken.....	5 7
Roasted heirloom yellow tomato soup with basil oil and creme fraiche.....	6 8

SALADS



Baby arugula & preserved lemon vinaigrette with lavender honey goat cheese, pine nuts & asparagus.....	10
Tender herbs & greens mélange with braised tomatoes, walnuts & roasted shallot-tomato vinaigrette.....	8

APPETIZERS



Escargots in a tarragon butter gougère with mushroom soubise sauce.....	10
Lemon zest sautéed calamari with Dijon olivade and chickpea carrot salad.....	11
Catalan grilled quail & applewood smoked bacon with lentils & fresh mint.....	14
Pan Seared sea scallops with sage barley risotto and yuzu cress vinaigrette.....	16
Wild mushroom ravioli in a light porcini cream with parmesan, asparagus and roasted tomatoes.....	10
Potato gnocchis and roasted butternut squash with parmesan & shaved amaretti macaroons.....	9

ENTRÉES



Sautéed Pompano & mushroom ravioli with leeks & fennel in a shellfish fumet.....	29
Pan-seared diver scallops over confit aubergine with mango verjus vinaigrette.....	32
Cinq épices roasted Cornish hen à la Diable or forestiere sauce and rosemary new potatoes.....	18
Lightly sage-smoked duck breast & poached pears with goat cheese polenta & star anise aigre-doux jus.....	26
Zaatar roasted pork porterhouse with date cannellini bean ragout and creamy cider demi-glace.....	21
Broiled lamb rack & spiced merguez sausage with vegetable medley & rosemary-scented demi-glace.....	36
Coffee & cocoa spiced Australian Wagyu (Kobe) NY strip with asparagus & sage barley risotto.....	39
Char-grilled flat iron steak over sweet parsnip purée with caramelized shallots and red wine jus.....	24
Cumin crusted Andalusian steak salad and roasted peppers with romesco and shaved manchego.....	19
Four-cheese sachetti in a mushroom pumpkin cream with spiced walnuts and candied ginger.....	19
Seven vegetable couscous with ginger, lemon confit, green olives, and raisins.....	20
Wild mushroom ravioli and light porcini cream with parmesan, asparagus, and roasted tomatoes.....	19

SIDES



Grilled green asparagus and radish with Florida oranges and lemon vinaigrette.....	5
Crispy goat cheese polenta and leek gratin.....	6
Sage barley risotto with parmesan.....	6
Roasted rosemary new potatoes.....	6
Char-grilled merguez sausages with spiced harissa.....	9



For the courtesy of all our guests, we ask that you please refrain from cellular phone usage in the restaurant.

Marseille

Raspberry and milk chocolate mousseline
Chocolate ice cream and raspberry coulis

10

Napoli

Dark chocolate Frangelico molten cake
Mango coulis and Raspberry sorbet

10

Tangier

Pear and walnut flourless cake
Vanilla bean crème anglaise
Toasted Coconut ice cream

10

Provence

Lavender-scented buttermilk panna cotta
Moscatto d'asti-apricot soup
Vanilla bean ice cream

8

Gibraltar

Your Choice of 4 sorbets or ice creams.

6

Avignon

White chocolate Amaretto crème brûlée.

8

Tarifa

Bittersweet chocolate espresso pot de crème
Cardamom-scented Walnut financier

6

Monte Carlo

Chocolate Sampler

Raspberry chocolate mousseline.
Frangelico molten cake.

White chocolate amaretto creme brûlée.

Bittersweet chocolate-espresso pot de crème.
Dark Chocolate ice cream

28



Coffee & Espresso

Regular or Decaffeinated

- ◆ Fresh Ground French Roast
- ◆ Espresso
- ◆ Cappuccino
- ◆ Café Latte
- ◆ Café Con Leche
- ◆ Café Mocha
- ◆ Traditional Macchiato

Fine Brewed Teas

Black, Green & Herbal

Ask for today's selections

Dessert Wines | Ports | Madeira

3oz Serving

- ◆ 2012 LH Torrontés, Tardio, Santa Julia
Mendoza, Argentina6.9
- ◆ 2011 LH Sauvignon Blanc, Errazuriz
Casablanca, Chile10.5
- ◆ 2010 Sauternes, La Fleur D'or
Bordeaux, France12.0
- ◆ 2009 Malbec Port, Malamado
Mendoza, Argentina7.5
- ◆ Collector Porta Reserva, Ramos Pinto
Oporto, Portugal6.5
- ◆ 2007 LBV Port, Dow's
Oporto, Portugal7.5
- ◆ 10 Year Tawny, Taylor Fladgate
Oporto, Portugal9.9
- ◆ 20 Year Tawny, Taylor Fladgate
Oporto, Portugal.....17.9
- ◆ Madeira, 10 Year Bual, Leacock's
Madeira, Portugal8.9

