

BIENVENUE EN PROVENCE

Le Soleil dans L'Assiette

Soupe du Jour 7

Onion Soup Gratinée, Façon des Halles 7

Lobster and Blue Crab Bisque with Saffron Aioli 7

Steamed Mussels Marinière or Indienne 10*

Escargots Baked in Garlic, Tomato, Herbs & Pastis 8

Escargots Baked in Roquefort 9

Terrine de Campagne with Peach and Tomato Chutney 7

Fromages - Assorted Cheese Platter 12

Salade - Mixed Greens with Vinaigrette 5

Salade Bergère - Mixed Greens with Crumbled Roquefort or Goat Cheese 7

Herb Grilled Grouper - Wrapped in Basil 27

Lemon Sole Meunière 26 Amandine 28

Filet of Flounder Provençale - Roasted Tomato and Garlic Cream 26

Oven Poached Salmon Papillote - Merlot Béarnaise 26

Salmon a la Plancha - Leek and Herb Crusted, Noisette Hollandaise 26

Seared Tuna au Poivre - Haricot Verts and Artichoke Barigoule 28

Striped Bass Grilled on the Skin - Shallot Beurre Rouge 29

Quartet of Seafood Panache 29

Daube Estouffade - with Artichokes and Mushrooms over Linguine 26

Roasted Duck Breast - Poached Pear and Aged Port Reduction 27

Beef Tenderloin Poivre Vert - Green Peppercorn Sauce and Roasted Shallot 28

Beef en Croûte (Wellington) - Mushroom Duxelles & Green Peppercorn Sauce 30

Rack of Lamb - Herb Crusted with a Juniper Wine Reduction 30

Jardinière - Chef's Vegetarian Selection 22

New in Our Wine Cellar

<i>* '07 Domaine La Roquette, Chateauneuf du Pape</i>	<i>62</i>
<i>* '10 Rombauer Chardonnay</i>	<i>74</i>
<i>* '09 Ferraton 'La Matinière', Crozes-Hermitage</i>	<i>42</i>
<i>* '08 Puligny-Montrachet 'Patriarche'</i>	<i>95</i>
<i>* '09 Stuhlmuller Chardonnay, Alexander Valley, .375l</i>	<i>27</i>
<i>* '08 Raptor Ridge Pinot Noir, Oregon, .375l</i>	<i>43</i>
<i>* '05 DiArie Zinfandel, Shenandoah Valley, .375l</i>	<i>31</i>

*We accept Visa, Mastercard, and Discover ~ No Personal Checks
18% gratuity added to parties of 5 or more*

For reservations please call 919-967-5008 or visit OpenTable.com