

Hors d'Oeuvres

PANISSES 6. ↕ DUCK LIVER MOUSSE 9.
FAVA HUMMUS 8. ↕ OIL CURED SARDINES 9.

PISTOU

Nicoise vegetable soup with basil sauce 9,75

PISSALADIERE

savory Provençal onion tart with olives, thyme
parmesan, sun-dried tomato pesto 10,75
with salt cured anchovies 11,75

SWEET PEA RISOTTO

lemon creme fraiche, parmesan, mint 12,75

WARM BURRATA NICOISE

ratatouille, tomato broth, grilled bread 13,75

CRISPY CALAMARI

jicama, asian pear, peppadew peppers,
micro sprouts, lime 12,75

ESCARGOT

baked en cocotte with tomato fondue,
garlic butter, breadcrumbs 11,75

TUNA TARTARE

avocado, chives, lemon vinaigrette,
harissa, potato crisps 13,50

Vegetable Hors d'Oeuvres

GRILLED ASPARAGUS
ham, frisee, tomatoes 9.

BEETS
pickled eggs, grilled onion 7.

CARROTS
honey glaze 7.

CAULIFLOWER
jalapeno, shallots, peppers 8.

BABY ARTICHOKEs
wine, lemon, parmesan 9.

PORTOBELLO
parmesan & truffle oil 9.

Salades

ARUGULA

parmesan, fennel, olives, virgin olive oil 11,50

KALE

dried cherries, pickled rhubarb,
toasted almonds, garlic vinaigrette 12,75

FRISEE

aged goats cheese, warm shallots & bacon,
pickled beets, mustard vinaigrette 13,25

HEARTS OF ROMAINE

anchovy - garlic vinaigrette, croutons 11,50

Pasta

FAVA BEAN TORTELLONI

parmesan & butter 12,75 / 18,75

RAVIOLI NISSARDA

short rib ravioli flavored with orange & sage
red wine daube sauce & parmesan 13,75 / 19,75

ORECCHIETTE PRIMAVERA

spring vegetables, pecorino, oregano 12,75 / 18,75

PASTA FORTE

bacon, dandelion, tomatoes, ricotta,
garlic, jalapeno 13,75 / 19,75

Entrees

CHICKEN TAGINE

pearl couscous, spring onions, morels, dates, herb sauce . . .22,50

DUCK BREAST

semolina gnocchetti, buttered beans, rhubarb compote . . .24,50

CHICKEN PAILLARD

red & yellow endive salad with haricots vert, fennel,
grapefruit, tomatoes, white balsamic vinaigrette19,75

POTATO CRUSTED BRANZINO

broccoli rabe, roasted peppers, white romesco24,50

SOLE MILANESE

lightly breaded & fried,
arugula salad with parmesan, red onions, fennel, olives,
tomatoes, orange supremes, lemon vinaigrette23,50

MOULES FRITES PROVENÇAL

organic tomatoes, garlic, shallots, dried chilies18,75

GRILLED TUNA NIÇOISE SALAD garlic vinaigrette . . .22,50

MOROCCAN SPICED SALMON

asparagus, tabbouleh, eggplant puree,
harissa, zucchini pesto23,50

SWISS CHARD SOCCA

griddled red onions, raisins, pignoli's, roasted peppers,
sunny side up eggs, sardinian goat's cheese (vegetarian)17,75

LAMB TOP SIRLOIN

spring vegetable pistou with lamb shank meat, fava beans,
coco beans, zucchini, basil24,50

VEAL SCALLOPINE

artichokes, shiitake mushrooms, sun dried tomatoes,
garlic, swiss chard, marsala wine sauce25,50

STEAK FRITES

All Natural Prime N.Y. strip with bearnaise34,50

HANGER STEAK AU POIVRE

braised spinach, green peppercorn sauce, crispy onions . . .24,50

NICE BURGER

tillamook cheddar, braised bacon,
grilled onions, spicy ketchup, fries19,50

Prix Fixe Dinner

Prix Fixe

Three Course Dinner 38.

Appetizers

Sweet Pea Risotto
Choice of Any Salad or
Vegetable Hors d'Oeuvre
Pistou Soup or Soup du Jour

Entrees

Chicken Tagine
Hanger au Poivre
Grilled Salmon

Tuna Nicoise

Desserts

Choice of Dessert from the Menu