

Petite Entrées

Freshness is our priority, so we've designed our menu to use the abundance of fresh produce grown at our La Provence farm.

Classic Leeks Vinaigrette

Tender poached leeks in a flavorful white wine and dill vinaigrette, finished with minced shallot, pink pepper corn, and fried capers.

Salade Parisienne*

Seared black pepper ahi tuna sliced atop a salad of diced new potatoes, kalamata olives, cornichons, snow peas, fresh herbs, and green onions. Served with a grainy mustard vinaigrette.

Bacon Carbonara Deviled Eggs

Deviled eggs cradle a scrumptious filling studded with bacon & Parmesan, topped with a Parmesan tuile, bacon crumbles, and spring onion.

Panisse Bruschetta

A Provence, France favorite! Savory fried chickpea cakes topped with melted brie cheese, a trio of sautéed mushrooms, and fresh basil.

Petit Pois Hummus

House-made soft cheese over our petite pea hummus made with dill and mint. Topped with a roasted artichoke heart, Meyer lemon olive oil drizzle, and fresh cracked pepper.

Roasted Beet Carpaccio Salade

Thinly sliced red and yellow beets, topped with avocado and arugula tossed with our delightful champagne dressing. Finished with goat cheese, candied pepitas, and a drizzle of hot honey.

Scallops Fantasea

Delicate pan-seared sea scallops served on a bed of sweet honey crisp apple, aromatic fennel, and refreshing tarragon, then drizzled with Meyer lemon olive oil.

Hibiscus Gochugaru Squid

Fried calamari tossed with tangy hibiscus salt, gochugaru pepper flakes, sautéed ginger, garlic, and scallion greens. Served with our rich garlic aioli.

Caprese Chickpea Soirée

Grilled Zenner's Caprese chicken sausage over warm chickpeas braised with fresh red pepper pesto, white wine, and a splash of cream to bring it all together. Served with microgreens and charred lemon for brightness.

*Tuna cooked to order. Consuming raw or undercooked seafood, shellfish, may increase your risk of food borne illness.

 Gluten-free ingredients

Petite Entrées

Heirloom Carrot Harmony

Pan-roasted heirloom carrots and shaved carrot curls, served with our house-made soft cheese, and peppery arugula pesto. Finished with a crisp Parmesan tuile and fresh basil.

Petite Hazelnut Salmon*

Petite salmon filet with toasted hazelnuts and nutty brown butter. Served on a bed of sautéed leeks and roasted artichoke hearts.

Famous French Onion Soupe

Deeply caramelized onions in our rich beef consommé, topped with toasted Provence bread loaded with melted Swiss and Parmesan cheese.

Signature Truffle Parmesan Pommes Frites

Our crisp fries tossed with truffle oil and Parmesan cheese. Served with roasted garlic aioli.

Dinner Entrées

Linguini Suprême au Champagne

A harmonious blend of al dente linguini and sautéed asparagus, in a decadent creamy champagne sauce with mushrooms, then crowned with a seasoned airline chicken breast.

Lamb Rendezvous with Rhubarb*

Grilled lamb chops rubbed with crushed fennel seeds, thyme, and garlic, cooked to your preferred doneness, and served atop a zesty rhubarb-cilantro relish. Accompanied by roasted potatoes and seasonal vegetables.

Steak Frites*

A juicy 10 oz. rib eye steak cooked to your desired doneness. Served with a luxe grainy mustard-shallot sauce and our crispy pomme frites.

House Favorite Ultimate Chopped Cheese

Sliced slow-roasted beef chopped on our grill and heated with it's own jus, Gruyère cheese, and caramelized onions. Served on a warm brioche bun with arugula and IPA Dijon aioli. Accompanied by our Truffle Parmesan Pommes Frites.

Split-Plate charge \$4.00. A 20% gratuity to be added to parties of 6+.

We can accept a maximum of 3 cards per table/check.

*Salmon, lamb, steak cooked to order. Consuming undercooked or raw meat may increase your risk of food borne illness.

 **Gluten-free ingredients**

Happy Hour

4 PM—6 PM

NOT AVAILABLE TO-GO - DRINK PURCHASE REQUIRED

Happy Hour Wine Bottle Special

Receive \$5 off any bottle from our wine menu during Happy Hour.
(Special promotional bottles not included.)

House Red or White Wine

Draft Beer

Well Drinks

Classic Old Fashioned

Margarita

French Onion Gougères

French cheese puffs filled with our herb and caramelized onion cheese, served with a petite cup of French Onion au jus.

Signature Truffle Parmesan Pommes Frites

Our crisp fries tossed with truffle oil and parmesan cheese.
Served with roasted garlic aioli. *Vegetarian*

Choufleur Frit

Fried cauliflower served with tarragon-red wine aioli. *Vegetarian*

Petite Hazelnut Salmon*

Salmon filet with toasted hazelnuts and brown butter, served on a bed of sautéed leeks and roasted artichoke hearts.

Chipotle Mushroom Burger*

An American Angus beef patty on our toasted brioche bun with sautéed onions and mushrooms, avocado, arugula, pepper jack cheese, and creamy chipotle mayo.

Northwest Salmon Salade*

Organic salad greens and French lentils dressed with a light balsamic vinaigrette and tossed with feta cheese and fresh tomato. Topped with a grilled salmon filet and a dollop of fresh basil pesto. Served with fresh La Provence bread (extra charge for gluten-free bread).

An 20% gratuity to be added to parties of 6+.

*Burger, salmon cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

 Gluten-free ingredients

Perfect Beverages

Soda | Iced Tea | Hot Tea *Please ask for our selection*

Perrier Sparkling Mineral Water | **Lemonade**

Fresh Squeezed Juices:

Orange Juice

Envy Juice | Sunset Juice | Orange-Carrot Juice

Shirley Provence

Soda with a splash of pomegranate and orange.

Nossa Familia Coffee & Barista Beverages

Regular and Decaf Coffee

Espresso | Americano | Café Au Lait

Cubano | Macchiato

Latte | Cappuccino

Mocha | Chai Latte | Green Tea Latte

Coffee-free Barista Beverages: Hot Cocoa | Steamer

We offer multiple milk alternatives and syrup flavors.

**For more beverage options,
See our Beer, Wine, and Cocktail Menu**

The La Provence Farm

Our Canby, Oregon farm delivers fresh produce to our kitchens to use and highlight in our delicious food.

The La Provence Farm is committed to using natural farming methods and no pesticides. Throughout the year, we use as many of our own fresh herbs, leafy greens, and vegetables as possible.

La Provence Desserts

Versailles

French chocolate cake layered with vanilla, coffee, and dark chocolate mousse, and dark chocolate ganache. A mocha-lovers delight!

Black Beauty

French chocolate cake with vanilla syrup, layered with dark chocolate ganache and mousse, covered with opera icing

Tiramisu

Mascarpone mousse layered with chocolate cake and chocolate crunchy hazelnut ganache

Crunchy Hazelnut Éclair

Our tender pâte à choux filled with hazelnut pastry cream and a rich brownie bar, topped with dark chocolate

Pavlova

Crisp meringue filled with raspberry and passion fruit compote, topped with mascarpone chantilly cream

Napoleon

Layers of caramelized puff pastry filled with vanilla cream

Marionberry Cheesecake

A special French cheesecake with marionberries

Lemon Tart | Fresh Fruit Tart

Ask about our Seasonal Desserts

Club Provence

Be the first to know about new items, special offerings, and exclusive deals by joining our Club Provence.

www.provencepdx.com/clubprovence



