

Petite Salades

Citrus Burrata Salade

Frisée, arugula, orange supremes, strawberries, toasted pistachios, and burrata cheese, finished with citrus Cointreau vinaigrette. 16

Gigande Salade

Gigande beans, snap peas, shaved radish, quinoa, diced apples and fennel, shallot, fresh mint, and tarragon, served over arugula. Finished with herb goat cheese and champagne vinaigrette with stone ground mustard. 16.50

Heirloom Caprese

Heirloom tomatoes, fresh mozzarella, pesto, fig balsamic, and toasted pistachio, finished with basil-infused olive oil. 16.50

Dinner Entrées

Linguines aux Crevettes

Shrimp sautéed with julienne zucchini and tossed with fresh San Marzano tomato basil sauce and linguini pasta, finished with pesto bread crumbs. 26

Aegean Chicken

Airline chicken roasted with marble potatoes, artichoke hearts, caramelized onions, kalamata olives, and capers, finished with rich demi-glace and served with glazed rainbow carrots. 26

Parmesan Crusted Lamb *

Lamb chops rubbed with Dijon and crusted with Parmesan cheese and panko, cooked to your preferred doneness and served with parsnip purée, seasonal vegetables, and minted demi-glace. 30

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. 30

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. 22

Enjoy on a freshly made gluten-free bun, +\$1.50

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.

*Lamb, Steak cooked to order. Consuming undercooked or raw meat may increase your risk of food borne illness.

Gluten-free breads carry risk of wheat cross-contamination

 **Gluten-free ingredients**

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.

Populaire French Onion Soupe

Deeply caramelized onions in our rich beef consommé, topped with toasted Provence bread loaded with melted Swiss and Parmesan cheese. Bowl 11 | Cup 9

Signature Truffle Parmesan Pommes Frites

Crisp fries tossed with truffle oil and Parmesan cheese. Served with roasted garlic aioli. 9.75

Blistered Brussels

Fried Brussels sprouts quickly sautéed with bell pepper confetti, and tossed with fig glaze, finished with toasted pistachios. 9.75

Baked Brie

Eiffel Tower triple-cream Brie baked in a sizzling cast iron pan with our tarragon chili crisp, apricot jam, and toasted nuts, served with La Provence baguette and apple slices. 13.50

Plat de Fromages

A trifecta of delicious cheeses: Humbolt Fog goat cheese, triple-cream Eiffel Tower Brie, and Rogue Creamery Oregon Blue. Served with grapes, berries, Marcona almonds, fig jam, quince paste, and Croccantini. 16

King Polenta Cake

Grilled polenta cake crowned with garlic butter sautéed spinach, confit beech mushrooms, and roasted king trumpet mushroom, finished with Oregon Blue cheese and roasted red pepper coulis. 14

Petite Hazelnut Salmon*

Petite salmon filet with toasted hazelnuts and nutty brown butter. Served on a bed of sautéed leeks and roasted artichoke hearts. 14.50

Crabocado Tower

Refreshing crab salad with fresh herbs over lightly spiced guacamole, finished with Parmesan tuile, chili crisp, and Meyer lemon olive oil. 16

Scallops Elevatria*

Delicate pan-seared sea scallops served over a quinoa, honey crisp apple, and fennel salad, finished with silky tarragon pea purée and red pepper coulis. 16

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

 **Gluten-free ingredients**

Happy Hour

4 PM—6 PM

NOT AVAILABLE TO-GO - DRINK PURCHASE REQUIRED

\$8 Happy Hour Cocktails available all night!

Please see the Cocktail Menu for all our delicious offerings.

Happy Hour Wine Bottle Special

\$5 off any bottle from our wine menu during Happy Hour.

(Special promotional and House bottles not included.)

House Red, White, Rosé Wine 6 glass | Draft Beer & Cider 4

Zero-Proof Mocktails

Coconut Mojito 6

Coconut cream, fresh mint, house-made Pineapple syrup, soda



Mango Margarita 6

House Mango syrup, OJ, agave, lime juice, soda, with a salted rim



Strawberry Basil Mule 6

House-made Strawberry syrup, fresh basil, lime juice, ginger beer



La ClemensThyme 6

Izze Sparkling Clementine, lime, thyme simple syrup, ginger beer



Shirley Provence 6

Fresh orange juice, citrus soda, pomegranate float, and a cherry



Happy Hour Savories

Choufleur Frit

Fried cauliflower served with tarragon-red wine aioli. *Vegetarian* 8

King Polenta Cake

Grilled polenta cake, garlic butter sautéed spinach, confit beech mushrooms, and roasted king trumpet mushroom, finished with Oregon Blue cheese and roasted red pepper coulis. *Vegetarian* 10.50

Petite Hazelnut Salmon*

Petite salmon filet with toasted hazelnuts and brown butter, served on a bed of sautéed leeks and roasted artichoke hearts. 10.75

Bacon Cheeseburger*

An American Angus beef patty on our toasted brioche bun with cheddar cheese, thick-cut bacon, lettuce, tomato, and mayo. 13.50

Enjoy your burger on a freshly made gluten-free bun, +\$1.50

Signature Truffle Parmesan Pommes Frites

Our crisp fries tossed with truffle oil and Parmesan cheese.

Served with roasted garlic aioli. *Vegetarian* 8.50

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

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

 **Gluten-free ingredients**

Perfect Beverages

Soda Iced Tea Hot Tea <i>Please ask for our selection</i>	4.25
Perrier Sparkling Mineral Water Lemonade	4.75
Fresh Squeezed Juices:	
Orange Juice	8.25
Envy Juice Sunset Juice Orange-Carrot Juice	8.75
Shirley Provence	6.00
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

Éclair

Our tender pâte à choux filled with vanilla pastry cream and topped with dark chocolate ganache and chocolate decorations

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



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Lemon Tart

Fresh Fruit Tart

Artisserie Line Desserts

Cherry Pearl

Silky white chocolate mousse with Bordeaux cherry, crispy chocolate, and dark chocolate mousse covered with red milk chocolate mirror glaze

Chocolate Fleur

Flower-shaped tart filled with raspberry crème, dark chocolate ganache, and finished with pistachio mousse *VEGAN*

Cocoa Noir

A chocolate-lovers dream! Dark chocolate mousse layered on a rich dark chocolate flourless cake with milk chocolate ganache, finished with dark chocolate mirror glaze *GLUTEN FREE*

Exotic Mango Carrot Cake

Moist carrot cake layered with luscious mango mousse, topped with white chocolate mousse and mango gelée, then dipped in dark chocolate for a beautiful collar effect

Hazelnut Blossom

Chocolate cake layered with hazelnut praline and enrobed in creamy mascarpone mousse, resting atop a crispy hazelnut base

Pink Lady

Almond cake filled with vanilla mascarpone mousse, layered with strawberry and lemon cream, on a crunchy dolce base, finished with pink white chocolate mirror glaze

Ask about our Seasonal Desserts!

Club Provence

Join our new rewards program for money-saving deals and coupons!



Scan the QR code with your phone's camera or visit our website, provencepdx.com/clubprovence