

# Appetizers

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

## Signature Truffle Parmesan Pommes Frites

Our crisp fries tossed with truffle oil and parmesan cheese.

Served with roasted garlic aioli. *Vegetarian* 9.75

## French Onion Gougères

French cheese puffs filled with our herb and caramelized onion cheese, served with a petite cup of French Onion au jus. 12

## Chou-fleur Frit

Fried cauliflower served with tarragon-red wine aioli. *Vegetarian* 9.75

## Petite Hazelnut Sockeye Salmon\*

Salmon filet with toasted hazelnuts and brown butter.

Served on a bed of sautéed leeks and roasted artichoke hearts. 12.50

# Soupe & Salade

## 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

## Soupe du Jour

Please ask your server about our freshly made soup of the day.

Bowl 8 | Cup 7

## Petite Green Salade

Organic greens, sliced cucumber, tomato, olives, parmesan cheese, and the dressing of your choice. 7

Dressings Options: House Balsamic, Light Balsamic, Champagne, Seasonal

## Prawn & Cucumber Couscous

Grilled prawns crown a refreshing salad with cucumber, pearl couscous, spinach, and radish with yogurt-mint dressing and finished with a drizzle of hot honey for a touch of zest.

Served with fresh bread. (Extra charge for gluten-free bread) 19.25

## 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) 19.75

\*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**

# Bistro Dinner

## Trio Mushroom Risotto

Creamy risotto with gruyère, snap peas, and shitake, maitake and beech mushrooms. Finished with goat cheese foam and pea tendrils. 23

## Cod with Sauce Verte

Pan-seared cod filet with a bright and herby sauce verte, served over heirloom tomato salad with shaved red onion, fresh herbs, and champagne-black garlic vinaigrette. 24

## Pacific Bouillabaisse

Rich seafood soup spiced with saffron, roasted garlic, and tomatoes, then finished with poached wild salmon, halibut, shrimp, and mussels. Served with smoked paprika rouille and toasted garlic baguette. 25

## Flat Iron Pork Steak \*

A generous flat iron pork steak seared to juicy perfection, served over herby crushed potatoes and a roasted fennel and brie sauce. Accompanied by our vegetables du jour. 23

## Chicken Soubise

Roasted chicken breast served over mashed potatoes and roasted asparagus with zesty chorizo and onion sauce. Finished with sautéed bacon, chorizo, and green chickpeas. 23

## Red Chimichurri Lamb Chops \*

Grilled lamb chops served with vibrant and smokey red chimichurri, herby crushed potatoes, and our vegetable du jour. 28

## Bourbon Filet \*

Perfectly cooked beef filet finished with bourbon-roasted garlic butter and rich demi-glace sauce. Served with creamy garlic mashed potatoes and vegetables du jour. 29

## 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. 19.25

Side Options: Fries, Green Salad, or Fresh Fruit

Upgrade your side to Truffle Parmesan Pommes Frites (+\$3) or French Onion Soupe (+\$1.75).

Split-Plate charge \$4.00. An 18% gratuity to be added to parties of 6+.

\*Pork, lamb, beef, burger cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs 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 8

Draft Beer 6

Well Drinks 8

Classic Old Fashioned 9

Margarita 9

## French Onion Gougères 9.75

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 7.75

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

## Chou-fleur Frit 7.25

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

## Petite Hazelnut Sockeye Salmon\* 9.75

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

## Chipotle Mushroom Burger\* 15.75

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\* 16.75

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 18% 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

# 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

## Club Provence

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

[www.provencepdx.com/clubprovence](http://www.provencepdx.com/clubprovence)



# Perfect Beverages

<b>Soda   Iced Tea   Hot Tea</b> <i>Please ask for our selection</i>	4.25
<b>Perrier</b> Sparkling Mineral Water   <b>Lemonade</b>	4.75
<b>Fresh Squeezed Juices:</b>	
Orange Juice	8.25
Envy Juice   Sunset Juice   Orange-Carrot Juice	8.75
<b>Shirley Provence</b>	5.00
<i>Soda with a splash of pomegranate and orange.</i>	

## 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, please 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.