

# Happy Hour: L'heure de L'apéro

Starting Tuesday, November 5, 2024 at

La Provence Cedar Hills Crossing

3 PM - 7:30 PM Minimum one drink per person.

## Cocktail Specials

### Boozy Pumpkin

Served Warm Pumpkin Sauce, Baileys, Nossa Familia coffee, topped with smooth vanilla cinnamon cream, and finished with a brown sugar rim



### Fig & Hot Honey Margarita

Gold tequila, shaken with fig jam, hot honey syrup, fresh lime juice, and orange liquor



### Coconut Blood Orange Margarita

Silver tequila shaken with blood orange juice, crème de coconut, and fresh lime



### Autumn Pear Fizz

Maker's Mark bourbon, Disaronno, maple syrup, crisp pear juice, and Champagne to finish



### Strawberry Rhubarb French 75

Strawberry-rhubarb gin, Champagne, fresh lemon juice, a touch of sweetness, and a dash of orange bitters



### Apple French 75

Apple butter, Champagne, gin, and fresh lemon juice



### Pumpkin Aperol Sour \*

Pumpkin syrup, Aperol, bourbon, lemon juice, and a dash of cinnamon -- frothed with an egg white



### Pomegranate & Elderflower Martini

St. Germaine, Aviation Gin, pomegranate, and lemon juice with an edible glitter rim



### Peppermint Espresso Martini

Peppermint infused vodka, Kahlua, and espresso



## Wine & Beer Specials

White Wine

Red Wine

Draft Beer



20% gratuity to be added to parties of 6 or more guests.


\*Egg white. Consuming raw or undercooked eggs may increase your risk of food borne illness.

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## La Provence Cedar Hills Crossing

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Substitutions politely declined  Gluten-free Ingredients

### Zero-Proof Drink Specials

Strawberry Basil Mule Mocktail

Coconut Mojito Mocktail

### Petite Entrée Specials

 Petite Hazelnut Salmon\*

Classic Provence dish in Northwest comfort -- toasted hazelnuts, browned butter, sautéed leeks, roasted artichoke hearts

 Shrimp Riz en Croûtes

Jalapeño honey shrimp, crispy Arborio rice, pineapple salsa

 BourBirria

Red wine and ancho chile braised beef, chickpea cake with cheese, and horseradish crème

TFC - Tandoori Fried Chicken

Tandoori marinated fried chicken strips, herbed yogurt sauce, hot honey glaze, chives, red bell pepper confetti

Cedar Sliders

Tender roast beef, Gruyère cheese, caramelized onions, arugula, IPA mustard aioli, on two La Provence brioche buns

 Petit Déjeuner Ce Soir\*

Breakfast tostada with grilled feta egg, chorizo black beans, pico de gallo, and avocado

Salade Rôti

Roasted zucchini and tomato with tapenade vinaigrette, spinach, arugula, herb yogurt sauce, finished with feta and crispy herb breadcrumbs

Macaroni au Cheese Florentine

Elbow macaroni, three-cheese mornay sauce with spinach and herbs, and herb breadcrumbs

Signature Pommes Frites

Crisp fries, Parmesan cheese, truffle oil, parsley, served with roasted garlic aioli

20% gratuity to be added to parties of 6 or more guests.

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