

Happy Valentine's Day



Prix Fixe Dinner I

Appetizer - Entrée - Dessert for \$25

Soupe du Jour OR *House Green Salade*

Chicken Mediterranean Salade

Organic house salad blend tossed with homemade creamy balsamic dressing, tomato, cucumbers, artichoke hearts, Kalamata olives, and crumbled feta cheese.

Topped with herb-roasted chicken breast.

Served with La Provence bread.

OR

*Fromage Burger **

A 1/3 lb. American Angus beef patty on our toasted brioche bun, topped with our homemade fromage fort cheese, sautéed mushrooms, organic arugula, and tomato. Finished with Dijon mayonnaise. Served with crisp fries.

Dessert

Prix Fixe Dinner II

Appetizer - Entrée - Dessert for \$30

Soupe du Jour OR *Pear & Goat Cheese Salade*

Signature Seafood Champagne Risotto

Creamy risotto made with our special champagne-dill sauce, sautéed sea scallops, shrimp, and salmon. To finish, we fold in tender diced pear and sautéed mushroom, then top with parmesan and fresh herbs.

OR

Chicken Cordon Bleu

Panko-encrusted chicken breasts rolled with Swiss cheese and ham, then fried to golden perfection. Finished with tarragon beurre blanc.

Dessert

Prix Fixe Dinner III

Truffle Fries - Appetizer - Entrée - Dessert for \$35

Signature Truffle Fries

French Onion Soupe OR *Roasted Beet Salade*

Halibut Aji Florentine

Delicately seasoned halibut filets over sauteed spinach and roasted red peppers. Served with a creamy aji and saffron sauce.

OR

Northwest Beef Bourguignon

Tender beef braised in a velvety red wine jus with potatoes, carrots, celery, and pearl onions. Served with our horseradish cream sauce and vegetables du jour.

Dessert

From La Provence



*Burger cooked to preference. Consuming raw or undercooked meat may increase your risk of food borne illness.
18% gratuity will be added for all parties of 6 or more. No Substitutions, please.