



Provence

DÉJEUNER

STARTERS

Greek Lemon Chicken Soup

Grilled Chicken, Creamed Lemon Broth, Orzo Pasta, Brined Olives, Fresh Dill

White Bean Cassoulet & Pork

Mirepoix, Ancho Broth, Herbs, Lavosh

Kale Crunch Salad

*Kale, Cabbage, Granny Smith Apple, Persian Cucumber, Celery, Peanuts,
Pumpkin Seeds, Feta, Honey Lime Vinaigrette*

Comes in Petite or Large Entree/ Add Chicken

MAIN

Pork Belly Banh Mi Sandwich

*Slow Roasted Pork Belly, Carrots, Cucumbers, Daikon Radish, Cilantro, Siracha
Honey Aioli, Baguette, Side*

Achiote Carnitas Taco (GF)

*Braised Achiote Pork, Pineapple Salsa, Salsa Verde, Micro Cilantro, Queso
Fresco, Tortillas, Tajin Tortilla Chips, Charred Corn Guacamole*

Beef Short Rib Pappardelle Pasta

*Braised Beef Short Ribs, Wild Mushrooms, Asparagus, Cabernet Demi,
Pappardelle Pasta, Pecorino Cheese, Fine Herbs*

DESSERT

Maui Pineapple Crème Brulee (GF)

Castor Sugar Crunch, Rum Pineapple Chutney, Raspberry, Micro Flowers

Sticky Toffee Pudding

Thyme Caramel Sauce, Vanilla Gelato

Artisan Ice Creams or Sorbets





Provence

DÎNER

STARTERS

Lobster Bisque

Buttered Garlic Lobster, Cognac Crème, Snipped Chives

Wine Country Salad

Mesclun Mix Greens, Sonoma Goat Cheese, Roasted Napa Grapes, Fuji Apples, Candied Pecans, Champagne Vinaigrette

Ahi Poke Nachos

Marinated Ahi, Hass Avocado, Pickled Ginger Aioli, Sweet Soy, Fresno Chile, Micro Wasabi, Sesame Seeds

MAIN

Chicken Roulade

Spinach, Boursin Cheese, Yukon Gold Mash Potatoes, Confit Heirloom Baby Carrots, Sun Dried Tomato Buerre Blanc

Pacific Halibut

Green Jade Rice, Roasted Baby Bok Choy, Shitake Mushrooms, Miso Dashi Broth, Micro Wasabi, Crispy Leeks

Prime New York Steak

Black Truffle Parmesan Twice Baked Potato, Mushroom Fricassee, Chive & Peppercorn Butter

DESSERT

Lavender Pot De Crème

Shortbread Cookie Crumble, Caramelized Orange, Lavender Flower

Kentucky Chocolate Pecan Tart

Chocolate Ganache, Candied Pecans, Butter Tart, Chantilly Crème, Cocoa Powder, Mint

Artisan Ice Creams or Sorbets

