



Marinated Tomato Salad
Manchego, Serrano, Pine Nuts, Ciabatta

Truffled Five Cheese Ravioli
Mushrooms, Shallots, Parsley

Steak Frites*
Slow Roasted Steak, French Fries, Béarnaise Sauce

Green Tea Matcha Cake
White Chocolate, Pumpkin, Tōgarashi

Cocktails

Lemonade Provençal

*Fresh Lemon Juice, Lavender,
Sage, Thyme, Rosemary, Plymouth Gin*

12

Champs-Élysées

*Martell Cognac, Green Chartreuse,
Fresh Lemon, Ango*

12

L'aperitif

Rose, Bonal, Aperol, Champagne

15

Sail 75

Beefeater Gin, White Tea, Champagne

15

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.



Alternate Menu

French Onion Soup
Melted Gruyère Cheese

Pan Roasted Sea Bass
Lightly Grilled Baby Vegetables

Sautéed Chicken Breast
Garlic Mashed Potatoes

Fruit Sorbet
Seasonal Flavors

Wines

51

Whites

297 Bourgogne Blanc, Louis Jadot, Steel

249 Pouilly-Fuissé, Louis Jadot

214 Pinot Gris, Zind Humbrecht

Reds

459 Grenache, Shatter by Joel Gott & Dave Phiney

905 Saint-Émilion, Château Lassegue

880 Pessac Leognan, Château Fieuzal

9

11

13

15

11

51

49

54

61

45

74

89

An 18% service charge will be automatically added to your check

