

Claudette

MARCHÉ de PROVENCE

JARDINS

Tomato Almond Gazpacho 13
garlic croutons, extra virgin olive oil

Cucumber & Tomato Salad 10
fresh herbs, za'atar, sesame, nigella

GOURMAND

Chicken Liver Mousse 14
rosé, toasted peppercorns

Les Fromages 18
bonne bouche, timberdoodle, verano

✧ Boulangerie ✧
basket of fresh pastries 15

PROVENC'AILS

Whipped Labneh 12
cauliflower 'couscous,' vadouvan, candied almonds

Truffle Hummus 18
black truffle, confit garlic, olive oil

les HORS d'ŒUVRES

Roasted Beet Salad 16
*horseradish, summer greens
parmesan, roasted almonds*

Creamy Burrata 21
tomato jam, grilled country bread

Toasted Fregola 15
*moroccan-cured olives, fennel
oven roasted tomatoes, pumpkin seeds*

Lamb Kefta 15
za'atar yogurt, ginger, arugula

Sweet Potato Falafel 14
housemade harissa, pickled chilies

les ENTRÉES

French Coast 16
brioche, seasonal fruit, almonds, cinnamon yogurt

Shakshouka 17
farm eggs, tomato, cilantro, crème fraîche

Wild Mushroom Omelette 15
herb sautéed mushrooms, garlic, goat cheese

Eggs Benedict 18
poached eggs, frisée, ham, hollandaise

Cured Salmon & Eggs 19
soft scrambled eggs, salmon roe, crème fraîche, grilled bread

Chicken & Kohlrabi Salad 20
mint, chili, scallion, walnut-truffle emulsion

Fried Flake Sandwich 18
pickled chilies, harissa aioli, housemade chips, potato bun

Lamb Burger 19
pickled onion, gruyère, brioche, paprika aioli, frites

les GARNITURES

each 8

Grilled Bacon
applewood smoked

Pommes Frites
ras al hanout, paprika aioli

Green Beans
garlic butter, poppy & sesame seeds, lemon

Executive Chef Ari Bokovza

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness