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.
French Onion Soup
Melted Gruyère Cheese

Pan Roasted Sea Bass
Lightly Grilled Baby Vegetables

Sauteéd Chicken Breast
Garlic Mashed Potatoes

Fruit Sorbet
Seasonal Flavors

Wines

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<tr>
<td><strong>Whites</strong></td>
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<tr>
<td>297 Bourgogne Blanc, Louis Jadot, Steel</td>
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<td>249 Pouilly-Fuissé, Louis Jadot</td>
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<tr>
<td>214 Pinot Gris, Zind Humbrecht</td>
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<td>61</td>
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| **Reds** | | |
| 459 Grenache, Shatter by Joel Gott & Dave Phiney | 11 | 45 |
| 905 Saint-Émilion, Château Lassegue | 74 |
| 880 Pessac Leognan, Château Fieuzal | 89 |

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