

# LA NOTE

## DINNER ENTREES

### LES BAGNATS-PROVENCAL SANDWICHES

*\*Bagnats are open face Provencal sandwiches served on warm Rustic French Rolls\*  
Served with Provencal tomatoes with choice of mixed greens or rosemary fries*

**BAGNAT AU THON GRILLE 13.95**

Grilled tuna steak, served with aioli

**BAGNAT AU POULET GRILLE 13.95**

Grilled rosemary marinated chicken breast, served with aioli, sun dried tomato pesto

**BAGNAT AU BRIE ET A LA TOMATE 13.95**

Warm Brie cheese with tomato pesto

**BAGNAT AU STEAK HACHE PERSILLADE 12.95**

Grilled Niman Ranch ground beef, mixed with minced garlic and parsley, served with aioli

*\* Emmenthal cheese and caramelized onions 13.95*

*\*Filled with Bleu d'Auvergne (French blue cheese) 13.95*

### LE COIN PATES-PASTAS

**PASTA DE CHEZ NOUS-** Penne Pasta with roasted tomato coulis, sprinkled with Parmesan 12.50

*\*add chicken breast 4.00 \*add grilled salmon 5.50 \*add merguez (spicy lamb) sausage 4.50*

*\*A LA CARBONARA* Penne pasta with crème fraiche, shredded ham, and Parmesan 14.50

*\*A LA BOLOGNESE* Penne pasta with Niman Ranch ground beef, and Parmesan 15.95

*\*A LA BOLOGNESE SPINACH (no pasta)* wilted spinach, ground beef, and Parmesan 14.50

**RAVIOLI AUX POIRES ET A LA ROQUETTE 15.50**

Pear, arugula and goat cheese filled egg pasta ravioli, tossed with spinach  
creme fraiche, poached pears and goat cheese, sprinkled with fresh grated parmesan

**LA RATATOUILLE BORGHETTI 13.50**

Provençal style vegetable stew with eggplant, zucchini, tomatoes and savory  
herbs sprinkled with fresh grated Parmesan cheese, served over rosemary couscous

### LES PLATS CUISINES-ENTREES

#### LES POISSONS-FISH

**BOUILLABAISSE MARSEILLAISE 19.95**

*(please allow for extra time-prepared to order)*

Our traditional hearty, savory fish stew with a saffron broth, shrimps, scallops, clams,  
mussels, crab legs, and sea bass, served with croutons and rouille (saffron aioli)

**MOUCLADE DE SAFRAN 14.50**

Black mussels sauteed in a spicy saffron broth, curry,  
with tomatoes and bechamel, sprinkled with Parmesan

**LOUP DE MER EN BATEAU 16.50**

Alaskan cod, baked with tomatoes and capers and a white wine bechamele,  
served with garlic levain toast and ailoi

#### LES VIANDES-MEATS

**POULET AUX PRUNNEAUX 16.50**

Slow simmered country style whole-grain fed chicken, with garlic, dried plums,  
white wine and herbs served with saffron rice and green beans

**STEAK FRITES PERSILLADE 17.50**

Grilled Organic Niman Ranch flat iron steak, with parsley butter , served with French fries

**ROTI DE PORC AUX HERBES 17.95**

Roasted organic Niman Ranch pork loin with curry,  
served with a potato and tomato gratin

#### LES LEGUMES

-All sides 5.00-

Rosemary fries  
Saffron rice  
French fries  
Sautéed spinach  
Roasted tomatoes  
Mixed greens  
Ratatouille

**-Corkage fee \$15/bottle\* \*Cake fee \$2.50/person\***

**Inquire about renting the entire restaurant for private events**

**Patio is also available seasonally for private events for parties of 30 or more**

**-18% gratuity on parties of five or more-**

**-WE ACCEPT VISA AND MASTERCARD-**