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 16.50
Grilled tuna steak, served with aioli

BAGNAT AU POULET GRILLE 16.50
Grilled rosemary marinated chicken breast, served with aioli and sun dried tomato pesto

BAGNAT AU BRIE ET A LA TOMATE 16.00
Warm Brie cheese with tomato pesto

BAGNAT AU STEAK HACHE PERSILLADE 16.50
Grilled Niman Ranch organic ground beef, mixed with minced garlic and parsley, served with aioli

* With Emmenthal cheese and caramelized onions add 3.15
* With Bleu d’Auvergne (French blue cheese) add 3.15

~LES PLATS CUISINES-ENTREES~

~LES POISSONS-FISH
BOUILLABAISSE MARSEILLAISE 25.00
(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 16.95
Black mussels sautéed in a spicy saffron broth, curry, With tomatoes and bechamel, sprinkled with Parmesan

FEUILLETE ST JAQUES 18.00
Baked puff pastry filled with baby scallops, baby shrimp, organic farmed salmon and Emmenthal bechamel

~LES VIandes-Meats
POULET AU PRUNEAUX 22.00
Slow simmered country style, whole-grain fed organic chicken, dried plums, garlic, white wine, served with saffron rice and green beans

DAUBE PROVENCALE 19.50
Our traditional grass fed beef stew, slow simmered in red wine, garlic and herbs, roasted carrots
Served over wide egg noodles

STEAK FRITES PERSILLADE 22.00
Grilled organic grass fed Niman Ranch flat iron steak, with parsley butter, served with French fries

~LE COIN PATES-PASTAS~

PASTA DE CHEZ NOUS- Penne Pasta with roasted tomato coulis, sprinkled with Parmesan 15.75
MAC AND CHEESE A LA PROVENCALE- Mac and cheese with, goat cheese, roasted tomatoes and bechamelle 15.75

LASAGNE DU JOUR- See specials boards for flavor du jour 16.50

FETTUCCINI SANS GLUTEN- Gluten Free fettuccini, with garlic and olive oil, sprinkled with Parmesan 16.50
*A LA CARBONARA Penne pasta with crème fraîche, shredded ham, and Parmesan 16.50
*A LA BOLOGNESE Penne pasta with Niman Ranch ground beef, and Parmesan 16.95
*A LA BOLOGNESE SPINACH (no pasta) wilted spinach, ground beef, and Parmesan 17.50

RAVIOLES AU SAFRAN 16.50
Lemon ricotta ravioli tossed with grapes, walnuts, caramelized onions, basil and light crème fraîche sprinkled with goat cheese and Parmesan

LA RATATOUILLE BORGHETTI 16.50
Provencal style vegetable stew with eggplant, zucchini, tomatoes and savory herbs sprinkled with fresh grated Parmesan cheese, served over rosemary couscous

-----------ADD to any selection above-----------

*Chicken breast 5.50  *Grilled salmon 6.00  *Merguez (spicy lamb) sausage 5.75  *Two poached eggs 3.25

~LE LEGUMES-All sides 7.50-
Rosemary fries
French fries
Saffron rice
Sautéed spinach
Roasted tomatoes
Mixed greens
Ratatouille

*Corkage fee $20 /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

-WE ACCEPT VISA AND MASTERCARD-