

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 18.00

Grilled tuna steak, served with aioli

BAGNAT AU POULET GRILLE 18.00

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

BAGNAT AU BRIE ET A LA TOMATE 18.00

Warm Brie cheese with tomato pesto

BAGNAT AU STEAK HACHE PERSILLADE 18.00

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

~LE COIN PATES-PASTAS~

PASTA DE CHEZ NOUS- Penne Pasta with roasted tomato coulis, sprinkled with Parmesan 16.50

MAC AND CHEESE A LA PROVENCALE- Mac and cheese with, goat cheese, roasted tomatoes and béchamel 16.00

LASAGNE DU JOUR- See specials boards for flavor du jour 18.00

FETTUCCINI SANS GLUTEN- Gluten Free fettuccini, with garlic and olive oil, sprinkled with Parmesan 18.00

*A LA CARBONARA Penne pasta with crème fraiche, shredded ham, and Parmesan 18.50

*A LA BOLOGNESE Penne pasta with Niman Ranch ground beef, and Parmesan 18.50

*A LA BOLOGNESE SPINACH (no pasta) wilted spinach, ground beef, and Parmesan 18.50

RAVIOLES AU CHAMPIGNONS ET THYM 20.00

Porcine and Thyme ravioli tossed with a creamy mushroom ragout
sprinkled with Parmesan

LA RATATOUILLE BORGHETTI 18.00

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 4.00

~LES PLATS CUISINES-ENTREES~LES POISSONS-FISH

BOUILLABAISSE MARSEILLAISE 27.00

(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 20.00

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

FEUILLETE ST JAUQUES 22.00

Baked puff pastry filled with baby scallops, baby shrimp, organic farmed salmon and Emmenthal bechamel

LES VIANDES-MEATS

POULET AU CURRY ET A L'ESTRAGON 22.00

Slow simmered country style whole-grain fed chicken, with curry, raisins, garlic, and Fresh tarragon,
white wine served with saffron rice and green beans

DAUBE PROVENCALE 22.00

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

STEAK FRITES PERSILLADE 26.00

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

LES 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-

