



BISTRO DINING WED-SUN 5:00 OCEAN VIEW JAZZ  
MENU

Pacific Oysters on the Half Shell with Tomato Horseradish Sorbet 16 / 28

Cheese Plate, Roast Peach Chutney & Crostini 15

Soup du Jour 10

Soup de Poisson, Roast Fish Puree with Gruyere Cheese, Aioli & Crostini 12

Steak Tartare, Duck Fat Potatoes & Dijon Mustard 16

Whole Roasted Garlic, Olive Oil, Herbs de Provence & Chevre 12

Rustic Tart of Tomato, Caramelized Onions & Gorgonzola Cheese 12

Escargot, Snails with Garlic Pastis Butter, Parsley & Lemon 14

Duck Pate, Lavender Jelly, Dijon Mustard & Crostini 14

Roast Beet, Humboldt Fog Goat Cheese, Hazelnuts & Arugula Salad 14

Garden Greens with Basil Vinaigrette, Bleu Cheese & Crostini 12

MUSSELS PROVENÇAL Garlic, Parsley, Olive Oil, White Wine, Lemon & Aioli 20

MARKET FISH Changes with Availability

FISHERMANS STEW Tomato, Orange, Fennel, Saffron Broth with Aioli & Crostini 28

EGGPLANT WELLINGTON Roast Eggplant, Peppers, Portabella Mushroom,  
Basil Pesto & Fontina Cheese Baked in Puff Pastry 28

RABBIT Half a Rabbit Braised in White Wine, Parsnips, Carrots, Dijon Mustard & Thyme 29

DUCK Roast Duck Breast, the Leg "en confit", with a Wild Blackberry Sauce 30

CASSOULET Cannellini Beans, Pork, Lamb, Garlic Sausage & Duck Confit 27

LAMB SHANK Slow Cooked in Red Wine, Root Vegetables, Herbs & Garlic Aioli 29

STEAK au POIVRE Black Peppered Filet Mignon, with a Bleu Cheese Port Sauce 32

POTATO GNOCCHI Roast Tomatoes, Sage, & Parmesan 14/20

PASTA Changes nightly, ask your server please 14/18

A Little Bowl of Olives 4. Saffron Aioli 3. Duck Fat Potatoes 8. Market Vegetables 8.



A loaf of bread to take home - six dollars

Corkage 20.00

Personal Checks, Cash, Visa, Discover, American Express & Master Card Accepted.

18 % gratuity suggested for parties of 5 or more

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