Welcome to
A La Provence

Please Enjoy
Our Evolving Menu
Featuring Locally Farmed
Ingredients, All Natural
and Organic Meats and a
Prix Fixe Menu option
with 4-Courses

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SOUPE

Lobster Bisque
Roasted Whole Maine Lobster Stock with Sherry, Spices and Finished with Brandy
Cup $6 Bowl $8

Onion Soupe
Veal & Chicken Stock, Very Slowly Caramelized Onions, Crostini, and Gruyere Cheese
Bowl $8

Soup du Jour
Our Chef's Creative Soup of the Day
$7

GARDE MANGER

Bistro "Chopped" Salad
Torn Bibb lettuce with Avocado, Blue Cheese, Radish, Organic Heirloom Tomato, House Pancetta Lard-On, Carrot, Fried Onions and Buttermilk Dressing
$8

Classic Caesar
Chopped Hearts of Romaine, Traditional Caesar Dressing, Parmesan, Crusty Ciabatta Croutons
$7

Florida Orange Salade
Butter Head Lettuce, Fresh Berries, Blue Cheese, Pickled Red Onion, Curried Pecans, Almonds & Dried Cranberry, Candied Orange Vinaigrette
$8

Beet Salade
Balsamic Roasted Red & Golden Beets, House Made Goats Milk Ricotta, Fresh Persimmon- White Truffle Emulsion, Caraway Cracker & Micro Greens
$9

Pate
Foie Gras-Rabbit-Pork Belly & Shitake
House Pickled Watermelon Rind, Micro Salad, Whole Grain Honey-Balsamic Mustard, House Made Crackers & Crostini $14

ENTREE

Scottish Salmon
Rosemary Seared, Purple Potato Confit,
Butter Roasted Spaghetti Squash & Wilted Spinach
Beurre Blanc & Achiote Aioli
$28

Fruits de Mer
Chef Chris' Creative Accoutrements Balanced Perfectly with this Fresh Seafood Option.
$MKT (Supplement may Apply)

Chicken Normandy
Springer Mountain All Natural Airline Breast Served with Gulf Shrimp, Butter Whipped Yukon Potatoes, Sauté Haricot Vert Mélange, Calvados Cream Sauce
$25

Vegetarian
Butter Roasted Spaghetti Squash, Grilled Asparagus Spears & Local Oyster Mushrooms, Purple Potato Confit, Béarnaise Aioli, Micro Greens
$22

**In accordance with the State Of Florida health regulations please be advised; Thoroughly cooking foods of animal origins, such as beef, egg, lamb, poultry, pork or shellfish may reduce the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consume raw or undercooked. Consult your doctor or public health official for more information.

APERTIF a la SAUTE

Crab Cake a L'Aubergine
A Provence Classic, Lump Crabmeat, Eggplant Puree & Béchamel, Fried Green Tomato & Smoky Tomato Coulis
$12

Escargot Casserole
Sauté Helix Snails, Broiled Brie and Roasted Garlic Herb Butter, Crostini & Lemon
$10

Warm Spinach Salad
Sauted Forrest Mushrooms, House Pancetta, Crispy Chevre Croquette with a Warm Whole Grain Mustard Vinaigrette and Parmesan Reggiano
$10

Hudson Valley Foie Gras
Cast Iron Seared with Toasted Sourdough Baguette, Summer Preserved Fig Jam, Nueske Bacon, Cranberry & Curried Pecan Gremolata, Balsamic
$16 ($4 Supplement)

Beef Carpaccio a la Cardini
Thinly Sliced Black Angus Beef Tenderloin with Hearts of Romaine Rubbed with Sous Vide Egg Yolk-Roasted Garlic-Lemon Rind & Chopped Anchovy, Crouton Gremolata
$ 13

APERTIF a la FRIT

Crispy Eggplant
Eggplant Medallions, Creamy Herbed Chevre, Spiced Tomato Jam, Hand Torn Greens, Herb Oil & Balsamic
$8

Brie Frit
Lightly Fried Brie Cheese, Red Wine-Caramelized Onion Marmalade, Cocoa Dusted Almonds, Berries, Spiced Honey Sauce
$10

Pommes Frit
House Cut & French Fried Potatoes
$7

4 – Course Prix Fixe Fifty-Four Dollars Per Person A La Carte Menu

PROTEINES

Boeuf Du Jour
Chef Chris' Chop House Selection of Hand Cut Dry Aged Black Angus, Butter Whipped Yukon Potatoes & Harvest Vegetables
$ Selection of Cut
(Supplement for Pre Fixe)

Le Cochon
Beeler Ranch 12oz All Natural Pork Chop
Dry Aged, Brined & Lightly Grille, Butter Roasted Sweet Potatoes & Harvest Vegetables, Bourbon Molasses Glace
$32

Filet de Boeuf
House Cut Black Angus Filet Mignon
Yukon Gold Dauphinoise, Butter Griddled Asparagus, Red Wine Veal Glace, Béarnaise Aioli
$35 ($4 Supplement)

Pot au Feu
Braised Black Angus Boneless Short Rib, Baby Yukons-Carrot Parisian-Brussels Sprouts-Cremini & Shitake-Pearl Onion & English Peas, Cabernet-Sherry Braising Jus, Horseradish-Parsley & Dijon Relish
$31

Agneau au Vin Rouge
Domestic Lamb Hind Shank Braised with Montepulciano Wine, Creamed Bleu Cheese Polenta, Pan Roasted Garlic & Romaine Leaves Braising Jus Reduction
$41($10 Supplement) *Limited Item

Split Fee for Entrees $5

ARTISAN CHEESES & CHARCUTERIE

(With Prix Fixe Choose 1 $4 Cheese or any other for a supplemental charge)

Chef's Recommendations *

COW'S MILK
Triple Cream Brie $4
Soft-rich & creamy

*Bleu D'Auvergne (d'o-vearn-ya) $5
Creamy-spicy-grass & wildflowers

*Two Sisters Gouda $5
Dense with butterscotch tones

Aged Irish Cheddar $5
2 years / Rich & Creamy

*Aged English Farmhouse Cheddar $6
2 years / sharp-salt crystals & creamy finish

GOAT'S MILK
Fresh Chevre $4
Creamy with a light tang

*Benning's Young Gouda $5
Semi-firm/ mild & vaguely sweet

*Garrotxa (gar-ROCH-a) $6
Semi firm/ sweet & woodsy with white pepper

SHEEP'S MILK
*Baby Manchego $5
3 months/ young & mild

Aged Mancego $6
1 year/caramel & nutty

Toulouse French Pork Sausage $4
House Pate $4
Pork Belly Confit $4

Served with House Made Crackers & Pickles, Pickled Onions, Castelvetrano Olives, Curried Pecans & Cocoa Almonds, Spiced Honey Sauce $4