Marinated Tomato Salad
Manchego, Serrano, Pine Nuts, Ciabatta

Truffled Five Cheese Ravioli
Mushrooms, Shallots, Parsley

Steak Frites*
Slow Roasted Steak, French Fries, Béarnaise Sauce

Green Tea Matcha Cake
White Chocolate, Pumpkin, Tōgarashi

Cocktails

Lemonade Provençal
Fresh Lemon Juice, Lavender, Sage, Thyme, Rosemary, Plymouth Gin
12

Champs-Élysées
Martell Cognac, Green Chartreuse, Fresh Lemon, Ango
12

L’aperitif
Rose, Bonal, Aperol, Champagne
15

Sail 75
Beefeater Gin, White Tea, Champagne
15

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.
French Onion Soup
Melted Gruyère Cheese
Pan Roasted Sea Bass
Lightly Grilled Baby Vegetables
Sauteéd Chicken Breast
Garlic Mashed Potatoes
Fruit Sorbet
Seasonal Flavors

Wines

<table>
<thead>
<tr>
<th>Bin</th>
<th>Whites</th>
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<tbody>
<tr>
<td></td>
<td>297 Bourgogne Blanc, Louis Jadot, Steel</td>
<td>11</td>
<td>49</td>
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<tr>
<td></td>
<td>249 Pouilly-Fuissé, Louis Jadot</td>
<td>13</td>
<td>54</td>
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<tr>
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<td>214 Pinot Gris, Zind Humbrecht</td>
<td>15</td>
<td>61</td>
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<td><strong>Reds</strong></td>
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<td>459 Grenache, Shatter by Joel Gott &amp; Dave Phiney</td>
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<td>905 Saint-Émilion, Château Lassegue</td>
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<td>880 Pessac Leognan, Château Fieuzal</td>
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An 18% service charge will be automatically added to your check
Beverages

SINGLE ESPRESSO  4
DOUBLE ESPRESSO  5
MACCHIATO  4
CAPPUCCINO  5
LATTE  5
AMERICANO  5
MOCHA  5
WHITE CHOCOLATE MOCHA  5
CARAMEL MACCHIATO  5

Late Harvest

<table>
<thead>
<tr>
<th>BIN</th>
<th>GL</th>
<th>BTL</th>
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<tbody>
<tr>
<td>1316 TORO DE PIEDRA, SAUVIGNON BLANC CHILE (375ML)</td>
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<td>49</td>
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<tr>
<td>1309 OREMUS 'LATE HARVEST,' TOKAJI HU (500ML)</td>
<td>13</td>
<td>37</td>
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<tr>
<td>1320 INNISKILLIN, VIDAL ICEWINE, ONTARIO CANADA (375ML)</td>
<td>36</td>
<td>192</td>
</tr>
<tr>
<td>1321 CEJA VINEYARDS, 'DULCE BESO NAPA VALLEY, CA (375 ML)</td>
<td>25</td>
<td>118</td>
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</table>
Dessert

CRÈME BRÛLÉE
Caramelized Vanilla Egg Custard
With Fresh Berries

PROFITEROLES
Stuffed with Chocolate Ice Cream
And Chocolate Sauce

FLOATING ISLAND
Crème Anglaise, Caramel Sauce

CRÊPES SUZETTE
Caramelized Sugar and Brown Butter,
Orange Zest, Grand Marnier

APPLE TATIN
Crème Fraiche, Caramel
Calvados Sauce