



Express Lunch

Please choose one of the following main courses:

-Old Fashioned Nicoise Salad (gf/df)

vinaigrette-marinated tuna, vine tomato, mesclun, olives, hard-boiled egg, carrot, beet [*tuna and red beets already marinated*]

-Penne Rigate with Spinach and Mushrooms (vegan if without cheese)

olive oil, garlic, shallot, Chablis, vegetable stock, parmesan cheese

-Croque Monsieur [for Madame with Egg add \$2]

warm ham and gruyere melt made with béchamel sauce; mixed greens

-Herbes de Provence-Grilled Chicken Paillard (gf/df)

served with mesclun greens and creole rémoulade

-Wild Shrimp Scampi with angel hair pasta (gf/df)

three jumbos sautéed in Pastis-laced San Marzano tomato sauce

-Ratatouille Sandwich (gf)

Provencale style vegetable ragout on toasted baguette with greens

-Wild Kale and Gouda Quiche (lov)

PEI mussels simmered with olive oil, garlic, shallot, Chablis, butter & parsley

Prix-Fixe \$20 per person excluding tax and gratuity of 20%

No other offers may be combined with this prix-fixe

This menu is dine-in only. It may not be modified. No dishes will be split

Takeout orders of this menu will incur a \$2 per person surcharge