

LE PROVENCAL
2025 PRIX-FIXE EASTER MENU \$70.00+
AVAILABLE 11AM-3PM.

APPETIZERS

COUNTRY PATE
Nicoise Olives, Cornichons, Mustard, Toasted Bread

SALMON TARTARE
Avocado, Cucumber, Citrus Dressing

GRILLED GARLIC SAUSAGE
Braised lentil, leeks, mustard

ROASTED BEET SALAD
Beet, arugula, toasted walnuts, goat cheese

MESCLUN SALAD
Walnuts, Cranberries, Honey Mustard Vinaigrette

JUMBO LUMP CRAB CAKE
Beurre Blanc, Corn, French Beans, Mushroom Salad (Allow 15m)

FRENCH COUNTRY MEATBALL
Creamy Polenta, Shaved Parmesan

WILD MUSHROOM SOUP
Mixed Mushroom, Shallot, Cream

ENTREES

OMELETTE
Spinach, Mushroom, Burrata

AVOCADO TOAST & POACHED EGG
Pistachios, Grilled Bread, Sea Salt

GRILLED FILET OF BRANZINO
Quinoa Salad, Grilled Vegetables, White Wine

HANGER STEAK AU POIVRE
French Beans, Pommes Frites

BROCHETTES OF LAMB
Thyme, garlic, au jus, mashed potato, ratatouille

EGGS BENEDICT
HAM or SMOKED SALMON
Hollandaise on English Muffin

SAUTÉED SALMON
Lentils, Mushroom, Leek, Beurre Blanc

FRENCH ONION KOBE BURGER
Caramelized onions, Gruyere Cheese, au Poivre Sauce

LOBSTER LINGUINE
Lobster, asparagus, cherry tomato basil

SCRAMBLED EGGS & ASPARAGUS
Smoked Salmon, Chives, Baguette

SHRIMP FRANCESE
Mashed Potato, Sautéed Spinach

ORGANIC CHICKEN BREAST MILANESE
Lemon, White wine, Broccoli Rabe

DESSERT

SERGE'S BANANA CAKE
LEMON TART
CHOCOLATE MOUSSE TART

*If you have a food allergy, please speak to the owner or your server. No substitutions please. A \$4 plating charge will be added for each shared item. 18% service charge will be added for parties of six or more.