

Roseville

starters

STEAMED MUSSELS

fennel, leek &
orange salsa verde ~ \$11

ASPARAGUS SALAD

truffle vinaigrette, watercress,
farm fresh egg & pancetta ~ \$12

OYSTERS ON THE HALF SHELL

half dozen with verjus mignonette ~ \$15

COUNTRY PATE

cornichons, whole grain mustard
& toasted levain ~ \$12

STRAWBERRY SALAD

young greens, chevre, pickled shallots,
balsamic reduction ~ \$12

CHILLED POTATO-LEEK SOUP

provençal herbs & parmesean crisp ~ \$8

MARINATED BEET SALAD

bleu d' auvergne creme fraiche, spiced walnuts,
orange vincotto & watercress ~ \$12

ORGANIC FIELD GREENS

fresh herbs &
sherry vinaigrette ~ \$7

FOIE GRAS TORCHON

fig compote, orange vincotto,
hazelnut brittle & brioche ~ \$18

entrees

VEGETARIAN RISOTTO

seasonal market vegetables ~ \$16

JUNIPER BERRY BRINED PORK CHOP

english pea puree, sauteed pea vines & coriander-hefeweizen glaze ~ \$20

MEYER RANCH FLAT IRON STEAK

pommes frites, truffle watercress salad, shallot herb butter ~ \$19

BRAISED BERKSHIRE PORK CHEEKS

roasted carrot puree, celeric root, spring onion & medjool date bacon jam ~ \$19

HERB DE PROVENCE CRUSTED ALBACORE

braised mustard greens, cippolini onions & tomato vinaigrette ~ \$18

OVEN ROASTED LOCAL HALIBUT

white corn & truffle puree, salad of sweet white corn, radish & pea vines ~ \$20

DUCK CONFIT

sauteed dandelion greens, cippolini onions
& tart cherry-whole grain mustard reduction ~ \$19

weekly

MONDAY

Roseville Burger
& a Beer
~ \$19

TUESDAY

Complimentary
Corkage ~ \$0

WEDNESDAY

Local Yellowtail
~ Seasonal
Preparation ~ \$19

THURSDAY

Fish & Chips
with Sauce
Gribiche
~ \$17

FRIDAY

Provençal Stew
of Fresh Fish
& Shellfish
~ \$20

SATURDAY

Chef's Whim ~
\$AQ

SUNDAY

3 Course Prix
Fixe Menu ~ \$30

a la carte

CRUSHED BRUSSELS SPROUTS ~ \$6

CRÈME FRÂICHE CREAMED BABY SPINACH ~ \$6

POMMES FRITES ~ \$6

ORECCHIETTE & GOAT CHEESE GRATIN ~ \$6

desserts

BUTTERSCOTCH POT DE CRÈME

walnut shortbread cookie ~ \$8

BITTERSWEET CHOCOLATE POT DE CRÈME

mint essence & cognac chantilly ~ \$8

CHEF SELECTION

of **DOMESTIC & IMPORTED CHEESES**
with HAZELNUT RAISIN BREAD ~ \$14

HAZELNUT BROWN BUTTER CAKE

cherries, hazelnut brittle & mascarpone gelato ~ \$8

MEYER LEMON CHIFFON PARFAIT

citrus supremes - \$8