



*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, 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

ENTREE

Scottish Salmon

Rosemary Seared, New 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, New Potato Confit, Béarnaise Aioli, Micro Greens
\$24

**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

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

Sautéed 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, Preserved Fig, Nueske Bacon, Cranberry & Curried Pecan Gremolata, Balsamic
\$16 (\$4 Supplement)

Carpaccio Tradizionale

Thinly Sliced Black Angus Beef Tenderloin, Capers, Lemon, Extra Virgin Olive Oil, Parmesan, Crouton Gremolata, Crostini & Micro Greens
\$ 13

APERTIF

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

Florida Okra

Cornmeal Fried Okra Spears served with Smoky Red Wine Aioli
\$8

Pate de Champagne

Foie Gras-Pork Cheek & Duck

House Pickled Watermelon Rind, Micro Salad, Horse Radish Whole Grain Mustard, House Made Crackers & Crostini
\$12

Veal Sweetbreads

Cast Iron Seared, Caramelized Root Vegetable Puree, English Peas, Pearl Onions & Oyster Mushrooms, Chicago Style Steak Sauce
\$14

**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)

Duo de Canard

Duck Two Ways

Crispy Confit of Leg & Thigh,
Cast Iron Roasted & Sliced Breast
Blue Cheese-Polenta "Croquette"
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

Yukon & Carrot Parisian-Brussels
Sprouts-Cremeni & Shitake-Pearl Onion &
English Peas, Cabernet-Sherry Braising
Jus, Horseradish-Parsley & Dijon Relish
\$31

Agneau

Border Springs Boneless Lamb Loin

Caramelized Parsnip & Yukon Puree,
Sauté Lima Beans-Sweet Corn & Cured
Pork Cheeks, Fig & Sherry Gastrique
\$36

Split Fee for Entrees \$5

ARTISAN CHEESES & CHARCUTERIE

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

COW'S MILK

Triple Cream Brie \$4
Soft-rich & creamy

Sweet Grass Dairy's.... EXP 104 Yeti \$6
Firm & creamy with hints of citrus

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

Two Sisters Gouda \$6
Dense with butterscotch tones

Aged English Farmhouse Cheddar \$5
2 years / sharp-salt crystals & creamy finish

GOAT'S MILK

Fresh Chevre \$4
Creamy with a light tang

Benning's Young Gouda \$6
Semi-firm/ mild & vaguely sweet

Garrotxa (gar-ROCH-a) \$5
Semi firm/ sweet & woody with white pepper

SHEEP'S MILK

Baby Manchego \$6
3 months/ young & mild

Aged Mancego \$5
1 year/caramel & nutty

CHARCUTERIE

Toulouse French Pork Sausage \$4

House Pate \$4

Pork Belly Confit \$4

Duck Confit ¼ \$11

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