



*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, Very Slowly 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

Beet Salade

Balsamic Roasted Red & Golden Beets, House
Made Goats Milk Ricotta, Spiced Cantaloupe - White
Truffle Emulsion, Caraway Cracker & Micro Greens

\$9

Lobster Caprese

Fresh Maine Lobster, House Made Mozzarella,
Heirloom Tomatoes, Basil & Almond Pesto,
Balsamic & Olive Oil, Parmesan,
Himalayan Pink Salt, Crouton Gremolata

\$15

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

Beef Carpaccio a la Cardini

Thinly Sliced Black Angus Beef Tenderloin with Hearts of Romaine Rubbed with Sous Vide Egg Yolk-Roasted Garlic-Lemon Rind & Chopped Anchovy, Crouton Gremolata
\$ 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

Pommes Frit

House Cut & French Fried Potatoes
\$7

Pate de Champagne

Foie Gras-Pork Cheek & Duck

House Pickled Watermelon Rind, Micro Salad, Horse Radish Whole Grain Mustard, House Made Crackers & Crostini
\$14

Bruschetta a la Carbonara

House Cured Pork Cheeks, Foraged Chicken of the Woods Mushrooms, English Peas & Charred Ciabatta
\$9

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

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

Cochon et Caille

Pork & Quail

Confit of Berkshire Pork Belly
& Char Grilled Ga. Quail with Butter Roasted
Sweet Potatoes, Harvest Vegetables,
Spiced Cantaloupe-White Truffle Emulsion
Confit Jus
\$34

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 Soft-rich & creamy	\$4
Sweet Grass Dairy's.... EXP 104 Yeti Firm & creamy with hints of citrus	\$5
Bleu D'Auvergne (d'o-vearn-ya) Creamy-spicy-grass & wildflowers	\$5
Two Sisters Gouda Dense with butterscotch tones	\$5
Aged English Farmhouse Cheddar 2 years / sharp-salt crystals & creamy finish	\$6

GOAT'S MILK

Fresh Chevre Creamy with a light tang	\$4
Benning's Young Gouda Semi-firm/ mild & vaguely sweet	\$5
Garrotxa (gar-ROCH-a) Semi firm/ sweet & woody with white pepper	\$6

SHEEP'S MILK

Baby Manchego 3 months/ young & mild	\$5
Aged Mancego 1 year/caramel & nutty	\$6
Toulouse French Pork Sausage	\$4
House Pate	\$4
Pork Belly Confit	\$4
Duck Confit ¼	\$11
House Cured Pork Cheek	\$4

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