



Prix Fixe

\$25 per person for 2 courses

or

\$30 per person for 3 courses

Starters

(choose one)

Soupe du Jour ou Potage de Saison (seasonal soup)

Fromage de Chèvre warm almond crusted goat cheese, baby spinach, plumped currants, toasted pine nuts, wine vinaigrette

Artichaut Rôti baby artichokes tossed in an arbequina extra virgin olive oil and sea salt, broiled crisp, traditional aioli

Fondue d'Épinards et Artichauts spinach, goat cheese and artichoke fondue, served with grilled flat bread

Salade César chopped romaine hearts, classic César dressing, house-made croutons, parmesan tuile

Plats de Résistance

(choose one)

Saumon Fumé cold smoked Atlantic salmon finished in the oven, served over a pea shoot salad with sautéed baby vegetables, fingerling potatoes, and topped with a nasturtium compound butter

Gnocchis Maison house-made potato gnocchi with fresh seasonal mushrooms and truffle essence

Crevettes Grillées petite shrimp grilled and served over saffron couscous, sautéed baton of courgettes and served with a basil pesto sauce

Poulet Fermier Rocky, Jr. chicken prepared two ways: braised leg stuffed with a savory stuffing of kalamata olives, basil and parmesan cheese; roasted breast garnished with ratatouille and tapenade sauce

Navarin d'Agneau Provençal traditional Spring lamb stew, slow-cooked with root and Spring vegetables, fresh rosemary and thyme

Petit Chateaubriand pan-roasted Angus filet, grilled asparagus, wild mushroom hunter sauce, fingerling potatoes

Dessert

(choose one)

Profiteroles cream puffs filled with vanilla bean ice cream, toasted almonds and chocolate sauce

Crème Brûlée traditional French vanilla bean custard

Sorbet et Gelato du Jour

(Entertainment Card Discount Does Not Apply to Prix Fixe Menu)

La Provence

RESTAURANT & TERRACE



110 Diamond Creek Place ♦ 916.789.2002 ♦ laprovenceroseville.com

Appetizers

Les Olives ou Tapenade marinated olives or Niçoise and kalamata tapenade 3

Fondue d'Épinards spicy spinach and artichoke fondue with grilled flat bread 6

Brie En Croûte French brie wrapped in Phyllo dough and baked, seasonal fruit chutney 7

Pâté de Campagne Ground pork with garlic and spices, cornichon, pickled onions, house mustard 9

Escargots Tender escargots baked in a basil garlic butter with tender spinach 10

Soups and Salads

Soupe du Jour ou Soupe de Legumes Printanière (spring vegetable soup) or French onion 6

Fromage de Chèvre Warm almond crusted goat cheese, baby spinach, plumped currants, toasted pine nuts, wine vinaigrette 7

Salade Maison field greens, house saucisson, niçoise olives, balsamic vinaigrette 7

Salade d'Asperges California asparagus, orange supremes, wild arugula, shaved parmesan cheese, Lucero arbequina olive oil 7

Salade César Chopped romaine hearts, classic César dressing, house-made croutons, parmesan tuile 7.5

Small Plates

Charcutière selection of house-made saucisson, sausages and terrines 9

Artichaut Rôti Baby artichokes tossed in an arbequina extra virgin olive oil and sea salt, broiled crisp, traditional aioli 9

Risotto de Printanière aux Crevette Creamy risotto with English peas, Parmigiano-Reggiano and garnished with a seared prawn 9

Machon Traditional vintner's snack in the field, yoghurt cheese, marinated eggplant, saucisson 9

Navarin d'Agneau Provençal Traditional Spring lamb stew, slow-cooked with root and Spring vegetables, fresh rosemary and thyme 15

Plats de Résistance

Poulet Fermier Rocky, Jr. chicken prepared two ways: braised leg stuffed with a savory stuffing of kalamata olives, basil and parmesan cheese; roasted breast garnished with ratatouille and tapenade sauce 18

Crevettes Grillées petite shrimp grilled and served over saffron couscous, sautéed baton of courgettes and served with a basil pesto sauce 19

Truite à Tête d'acier pan-seared Lois Lake steelhead on petit pis grand-mère (peas, onions and bacon), light white wine butter sauce 19

Saumon Fumé cold smoked Atlantic salmon finished in the oven, served over a pea shoot salad with sautéed baby vegetables, fingerling potatoes, and topped with a nasturtium compound butter 23

Coquilles St. Jacques seared jumbo diver scallops served on a bed of "melted" leeks, parmesan risotto, port wine beurre rouge and topped with foie gras butter 29

Onglet Sauce à l'échalote grilled marinated hanger steak, hand-cut fries and shallot Côtes du Rhône rouge reduction 19

Petit Chateaubriand pan-roasted Angus filet, grilled asparagus, wild mushroom hunter sauce, fingerling potatoes 19

Entrecôte au Poivre pan-seared 14 oz. New York strip, pressed with mignonette pepper and served with a green peppercorn sauce, garnished with Lyonnais potatoes, grilled asparagus 36

Hamburger Provençal charbroiled ½ lb. Kobe beef, caramelized onions and Dijon aioli on house-made wheat bun served with hand-cut fries or mixed greens 12

Suppléments

Frites ou Frites à l'ail hand-cut French fries or garlic French fries 5

Risotto de Asperges Delta asparagus risotto, Parmigiano-Reggiano 5

Gratin Lyonnais sliced Yukon gold potatoes baked with caramelized onions and chicken stock 5

Baked Ratatouille Provençal vegetables topped with goat cheese and herbed bread crumbs 5

Asperges Grillée grilled Delta asparagus 5

Corkage \$13

18% gratuity and one check for parties of 7 or more

Végétarien

Gnocchis Maison house-made potato gnocchi with fresh seasonal mushrooms and truffle essence 11/15

Hamburger Végétarien house-made chickpea and red lentil patty, sweet pepper aioli, pickled onions, arugula, goat cheese feta, green goddess dressing, house-made wheat bun served with hand-cut fries or mixed greens 12

Végétarien Lasagna layers of grilled vegetables, marinated portabella mushroom, roast garlic, pesto, whole milk mozzarella and fresh pasta served with a light tomato sauce 13

Croquettes de Moquettes et Quinoa crisp cakes of black-eyed peas and quinoa, served crisp with vegetable spaghetti, sweet peppers and a light tomato sauce with goat cheese 15

Chef
Shane McMahon

Executive Chef
Vincent Paul Alexander

Pastry Chef
Sandra France

We accept Visa MasterCard and American Express; however, do not accept personal or traveler's checks.