

### **SEASONAL**

### **Chef Recommendations**

Available daily 11 a.m. until 3:30 p.m.

### **APPETIZER**

Crispy Tuna Rice 19.99 Sesame-Sriracha Cream, Yuzu Aioli, Sweet Soy Glaze, Jalapeño WINE PAIRING Riesling 10.75

### **FNTRÉF**

Mediterranean Roasted Chicken Flatbread 19.99 Served Open-Faced: Za'atar White Bean Hummus, Roasted Carrots and Cauliflower, Cucumber, Grape Tomatoes, Arugula, Cucumber-Mint Sour Cream, Tapenade, Charred Lemon

WINE PAIRING Côtes du Rhône Blanc 12.00

#### DESSERT

French Cream Popover 11.99 Grand Marnier, First of Summer Strawberries, Tillamook® Vanilla Bean Ice Cream, Crème Anglaise, White Chocolate Almond Crumble

WINE PAIRING Cooper's Hawk Lux Ice Wine 13.50

## TRY OUR JUNE WINE OF THE MONTH

Côtes du Rhône Rouge GLASS 11.50

We continue our celebration of French culture with our Côtes du Rhône Rouge: a juicy blend with flavors of ripe red cherry and black plum complemented by notes of black pepper, lavender, and sage.



JOIN THE WINE CLUB For 22.99

Plus earn points!



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### ENTRÉE

Chicken Francese 26.99 Caramelized Parmesan Chicken, Roasted Yukon Gold Potatoes, Garlic Spinach, Calabrian White Wine Sauce, Lemon Brown Butter

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### DESSERT

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