

French Wave Film Festival

Available from July 12-18

For Lunch or Dinner

First Course | Selection of

French Onion Soup

Challe Hocker cheese, Comte, country levain, chives

Seared Ahi Tuna Niçoise Salad

Cherry tomatoes, haricot vert, breakfast radish, hard boiled quail eggs, Niçoise olive aioli, baby arugula, frisee | GF, DF

Country Paté

Assorted pickles, mustards, grilled country levain

Entrée | Selection of

Coquilles St. Jacques

New Bedford Sea Scallops, white wine, roasted mushrooms, fine herbs

Ratatouille Tart

Fromage blanc, Ojai Roots mixed greens, golden balsamic vinaigrette | Veg

Steak Frites

Brandt Beef Hanger Steak, Ojai Roots mixed greens, frites, sauce au poive | GF
\$10 supplement

Dessert | Selection of

Moelleux au chocolat

Espresso chocolate center, vanilla ice cream, hot fudge chocolate sauce | NF

Île Flottante

Toasted meringue, vanilla creme anglaise, raspberry coulis, berries | GF, NF

\$48 per guest | 2 Courses

\$58 | 3 Courses

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

The designated allergens and products are: (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Mollusks (15) Suitable for vegetarians (V) As vegan option available

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers