

VALENTINE'S DAY MENU

DEBUT

Buffalo Mozzarella ★

Buffalo Cheese, Roma Tomatoes, Basil Oil, Balsamic Glaze

Fried Eggplant

Pan Fried Eggplant, Tomato Sauce, Stuffed Ricotta & Brie Cheese, Baked in Wood Fire Oven

Crispy Calamari & Shrimp

Smoked Pepper Aioli, Sweet Soy, Flash-Fried Vegetables

Crab Cakes

Remoulade, Lemon, Traditional Herbs

Shrimp Cocktail

Fresh Caught Shrimp and House-made cocktail Sauce

SALAD AND SOUP

Traditional Caesar

Romaine, Shaved Parmigiano- Reggiano, Caesar Dressing, Aix Herb Croutons

Winter Salad

Caramelized Walnuts, Gorgonzola Crumbs, Dry Cranberries, Cherry Tomatoes

Traditional French Onion Soup

Gruyere, Provolone, Crostini

PRINCIPAL

Fish Aixoise

See Server for details

Mushroom Rigatoni

Parmesan, Creme, Cracked Red Pepper,

Steak Frites

Hanger, Haricot Verts, Brandy Shallot Cream Sauce, Herbed French Fries

Braised Short Rib

Whipped Potatoes, Zucchini, Roasted Mushrooms, Au Jus

Filet Mignon

Hand-Cut Beef, Whipped Potatoes, Haricot Verts, Roasted Mushrooms, Red Wine Reduction

Shrimp Tagliatelle

Sauteed Shrimp, Tomato Cream Sauce, Shaved Parmigiano- Reggiano

Aix Meatloaf

Whipped Potatoes, Hericot verts, Onion Rings, Blossom Sauce

Poulet Parisienne

Slow Cooked Chicken, Sausage, Garlic, Rosemary, White Wine Sauce

À LA CARTE

Whipped Potatoes

Aix French Fries

Brussel Sprouts

Haricot Verts

Baby Carrots

FEATURED BUBBLES

Moët Chandon Brut

Vueve Clicquot Yelliw Label

Perrier Jouet Belle Époque

Dom Perignon

Louis Roederer Cristal Brut

Vueve Clicquot Rose

Add Chicken
Add Shrimp

• Contains raw ingredients. Consuming raw or undercooked foods may increase your risk of foodborne illness.
20% gratuity will be added to parties of 6 or more.