

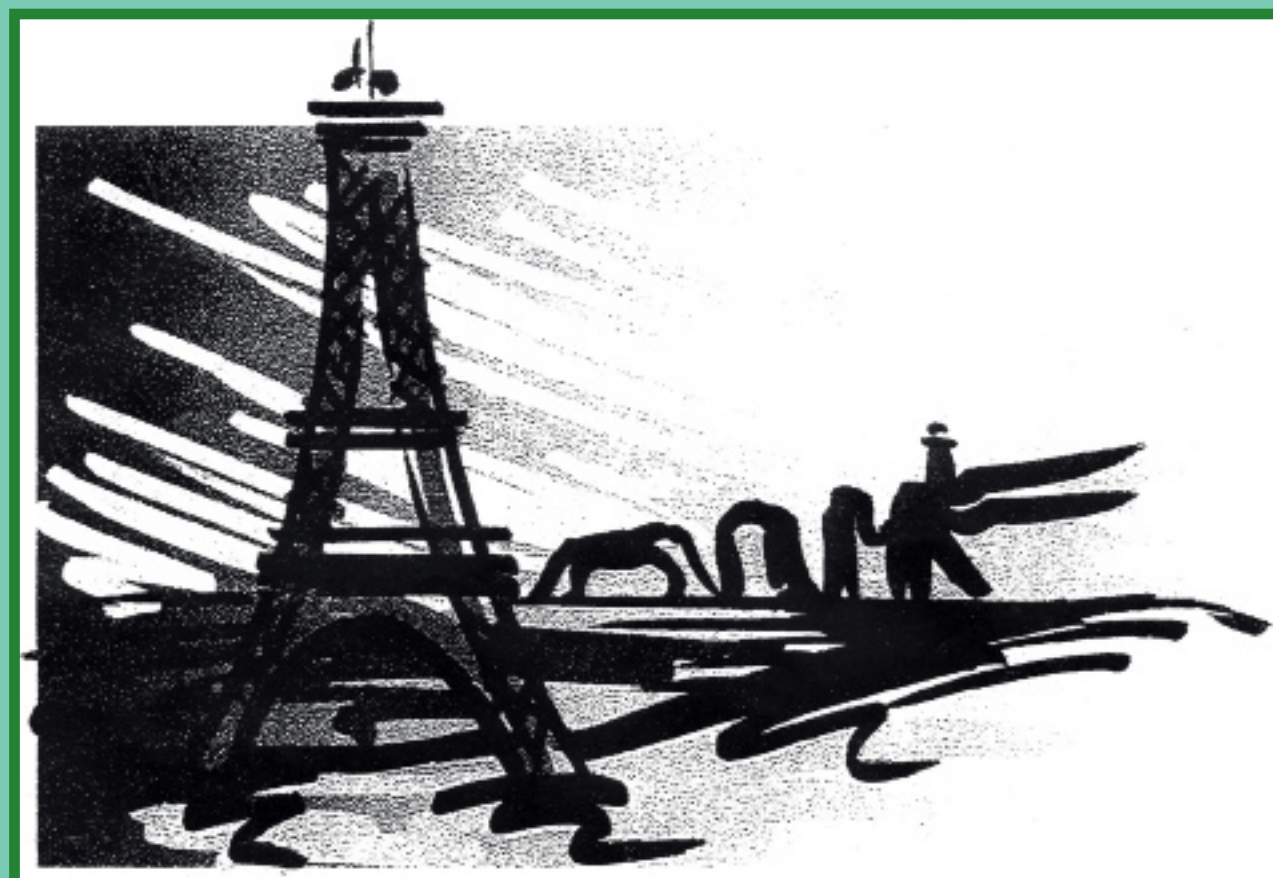
Le Petit Dinner Menu

Appetizers

Foie gras aux cerises <i>Imported from France, pan seared, served w/a cherry reduction atop seared scallops with caramelized apples and creme fraiche, tres gourmet!</i>	\$21.95
Frog Legs <i>Sauteed with garlic, lemon juice, parsley and butter.</i>	\$14.95
Whole Clove Roasted Garlic <i>Served with a warm baguette.</i>	\$6.25
Blackened Chicken Strips <i>Chicken strips seared with Cajun spices and served with a mango curry chutney dip.</i>	\$8.95
Crab Cake — Chef's Own Recipe <i>Snow crab, special herbs and spices, sauteed and served with dill creme fraiche.</i>	\$10.95
Escargot <i>Served in a burgundy sauce, garlic & fresh sliced mushrooms, accompanied by a puff pastry.</i>	\$14.95
Goat Cheese Baguette <i>Goat cheese mixed with sun-dried tomatoes, fresh basil, garlic & olive oil. Served warm on a baguette.</i>	\$10.95
Fresh Steamed Mussels and/or Clams <i>Steamed with garlic, lemon juice, butter, white wine, tomatoes and cilantro.</i>	\$14.95
French Cheese Plate — Ask your server for Chef's Selection <i>Assorted imported French & European cheese selections.</i>	\$17.95

Entree Salads

Warm Duck Salad <i>Breast of duck roasted to perfection and sliced on a bed of fresh spinach leaves, red onions, cucumbers, beets, hearts of palm, artichoke hearts, tomatoes, alfalfa sprouts and dried apricots. Served with cassis vinaigrette.</i>	\$16.95
Salade du Coeur <i>Spring mix salad with hearts of palm, artichokes, tomatoes, alfalfa sprouts, beets, red onions, cucumbers and sun-dried tomatoes. Served with your choice of dressing.</i>	\$12.95
Mediterranean <i>Spring mix salad with feta cheese, Greek olives, alfalfa sprouts, artichoke hearts, rice, hearts of palm, beets, cucumbers, tomatoes, red onions and pistachios. Served with your choice of dressing.</i>	\$12.95
Walnut Salad <i>Spring mix salad, tomatoes, cucumbers, alfalfa sprouts, onions, beets, hearts of palm, artichoke hearts and walnuts. Served with your choice of dressing.</i>	\$11.95
Caesar Salad <i>Fresh romaine lettuce with aged parmesan cheese and croutons.</i>	\$10.95
Add: Chicken Breast <i>Fresh fish</i>	\$4.95
Fresh Fish <i>Shrimp and Scallops</i>	\$6.95
Shrimp and Scallops <i>Split Plate Charge \$6.95 · Gratuity 17% for parties of 6 or more guests No separate checks, please. All ingredients may not be listed.</i>	\$7.95



Le Petit

Restaurant • Cafe • Bakery

VENTURA HARBOR

Le Petit Dinner Menu

Entree Dinners

All of our entrees are served with soup or salad and fresh baked bread.

Channel Islands Seafood <i>Fresh mussels, clams, scallops, shrimp, crab and "catch of the day" in a tomato and vegetable broth, with special herbs and spices.</i>	\$26.95
Steamed Mussels and/or Clams <i>Over homemade fettuccine—steamed with garlic, lemon juice, butter, white wine, tomatoes and cilantro.</i>	\$21.95
Santa Cruz Island Pasta <i>Homemade fettuccine pasta with shrimp and scallops, with a mild jalapeno brie cheese sauce, and a touch of pimento.</i>	\$21.95
California Pasta <i>Steamed fresh spinach, sundried tomatoes and sauteed mushrooms with a light cream sauce. Served with a side of fresh mixed vegetables. A Vegetarian Delight!</i>	\$15.95
Chicken Primavera <i>Sauteed sliced chicken breast fanned on a bed of homemade pasta with fresh vegetables and a light cream sauce.</i>	\$16.95
<i>Entrees below are served with your choice of potatoes au gratin, rice, or homemade fettuccine with garlic butter, and sauteed vegetables.</i>	
Rib Eye—A Traditional Favorite <i>Served with a bearnaise sauce or Au Poivre.</i>	\$26.95
Filet Mignon—Served to your liking with a beautiful bearnaise sauce Petit 8 oz Grand 10 oz	Market Market
Port Tenderloin <i>Roasted slowly and served with a sweet potato ginger puree, caramelized apples, and peppered demiglace.</i>	\$21.95
Roasted Rack of Lamb <i>Served with fresh mint, mango and cilantro sauce.</i>	\$26.95
Catch of the Day—Please ask your server <i>Selection of fresh fish, sauteed, or blackened with Cajun spices and topped with our daily sauce.</i>	Market
Crab Cakes — Chef's Own Recipe! <i>Made with snow crab, special herbs and spices, sauteed and served with our dill creme fraiche sauce.</i>	\$22.95
Confit de Canard <i>Succulent duck leg and thigh meat slowly oven roasted in its own juices. Served with mango chutney sauce.</i>	\$21.95
Escalope de Veau <i>Thinly sliced & lightly breaded sauteed veal served with mushroom creme fraiche sauce. fraiche sauce.</i>	\$26.95
Poulet a l'estragon <i>Chicken breast filled w/ red roasted pepper, fresh spinach, gruyere cheese & lightly breaded. Served with a tarragon sauce.</i>	\$20.95
<i>Split Plate Charge \$6.95 · Gratuity 17% for parties of 6 or more guests No separate checks, please. All ingredients may not be listed.</i>	

Le Petit Lunch Menu

Soup du Jour

French onion, everyday, served with a gratinee of fromage (cheese)
(other soups are available daily, ask your server.)

Add a petite baguette or croissant for \$1.75

Cup (6 oz) \$4.50 Petite Size (8 oz) \$5.95 Grande Size (14 oz) \$6.95

Salad

Soup & Salad

Served with petite baguette or croissant

Petite Size \$4.95 Petite Size \$8.95
Grande Size \$6.50 Grande Size \$9.95

Specialty Salads

* Our olives may have pits. All salads served with a choice of croissant or baguette.
Your choice of dressings: Roasted Garlic Dijon, Lemon Vinaigrette, Creamy Parmesan, Or Creamy Roquefort

Mediterranean Salad <i>Spring mix salad, with feta cheese, Greek olives, artichoke hearts, rice, hearts of palm, beets, cucumbers, tomatoes, red onions, alfalfa sprouts and pistachios. Served with your choice of dressing.</i>	\$11.95
Salade du Coeur <i>Spring mix salad with hearts of palm, artichokes, beets, red onions, sprouts, cucumbers and sun-dried tomatoes. Served with choice of dressing.</i>	\$11.95
Walnut Salad <i>Spring mix salad, tomatoes, cucumbers, alfalfa sprouts, onions, beets, hearts of palm, artichoke hearts and walnuts. Served with choice of dressing.</i>	\$11.95
Caesar Salad—Fresh romaine lettuce with croutons and aged parmesan cheese	\$11.95
Add: Chicken Breast \$4.95 Shrimp \$4.95 Fresh Fish \$4.95 Scallops \$4.95 Steamed Vegetables \$2.95 Duck Leg Confit \$4.95 Duck Breast \$4.95	
Quiches and Tourtes	
Served with spring mix salad and french fries, or potatoes au gratin, or rice	
Quiche Lorraine <i>Made with fresh eggs, ham, bacon, onions and cheese</i>	\$11.95
Spinach Quiche <i>Loaded with fresh spinach, eggs, onions and cheese</i>	\$11.95
Tourte de Paris <i>Layered in a pastry shell; roasted red peppers, fresh spinach, mushrooms & Swiss cheese</i>	
Vegetarian—Made also with carrots & zucchini Ham — Thin Slices of ham Fresh Salmon—Topped with our dill creme fraiche	\$11.95 \$11.95 \$11.95
<i>Split Plate Charge \$3.95 · Gratuity 17% for parties of 6 or more guests No separate checks, please. All ingredients may not be listed.</i>	

Le Petit Lunch Menu

Appetizers

Frog Legs <i>Sauteed with garlic, lemon juice, parsley and butter.</i>	\$13.95
Whole Clove Roasted Garlic <i>Served with a warm baguette.</i>	\$6.25
Blackened Chicken Strips <i>Chicken strips seared with Cajun spices and served with a mango curry chutney dip.</i>	\$8.95
Crab Cake — Chef's Own Recipe <i>Snow crab, special herbs and spices, sauteed and served with dill creme fraiche.</i>	\$10.95
Escargot <i>Served in a burgundy sauce, garlic & fresh sliced mushrooms, accompanied by a puff pastry.</i>	\$12.95
Goat Cheese Baguette <i>Goat cheese mixed with sun-dried tomatoes, fresh basil, garlic & olive oil. Served warm on a baguette.</i>	\$9.95

Specialty Sandwiches

Served with seasonal salad & french fries, or potatoes au gratin, or rice

Croque Monsieur—A French Tradition <i>With sliced ham and melted Gruyere cheese on a croissant or baguette. Served open faced.</i>	\$10.95
Prosciutto with Warmed Brie—Very French! <i>Thinly sliced prosciutto and brie cheese. Served on a buttered croissant or baguette.</i>	\$12.95
French Quickie <i>Ham, mini-omelette w/cheese — on a croissant or baguette.</i>	\$10.95

Sandwiches

Sandwiches are served with Seasonal Salad & your choice of French fries, or potatoes au gratin, or rice.
Sandwiches include: sprouts, tomatoes, and red onions. Served on baguette or croissant.
\$1.50 for Brie cheese substitution

Smoked Turkey Breast and Cheese—Served Hot or Cold <i>With cheddar or Swiss cheese, dijon mustard and mayonnaise.</i>	\$10.95
Ham and Cheese—Served Hot or Cold <i>With cheddar or Swiss cheese and dijon mustard and mayonnaise.</i>	\$10.95
Homemade Chicken Sausage or Chicken Breast Sandwich <i>Sauteed chicken sausage or chicken breast with sauteed mushrooms and onions, Swiss cheese, dijon mustard and mayonnaise.</i>	\$11.95
Fresh Catch of the Day — In A Sandwich—Please Ask Your Server <i>Sauteed or blackened with a little cajun spice.</i>	\$13.95
<i>Split Plate Charge \$3.95. Gratuity 17% for parties of 6 or more guests No separate checks, please. All ingredients may not be listed.</i>	

Le Petit Lunch Menu

Our Specialties

Fresh Fruit Plate—Seasonal Fresh Fruit 9land Selected Daily	
Petite	\$5.95
Grande	\$9.95
Fresh Fruit and Cheese Plate <i>Seasonal fresh fruit with a daily selection of cheeses. Served with a croissant or a baguette.</i>	\$15.95
French Cheese Plate <i>Ask your server for chef's selection — assorted imported cheese.</i>	\$14.95
Goat Cheese Baguette <i>Goat cheese mixed with sun dried tomatoes, fresh basil, garlic and olive oil spread on a fresh baguette and served warm. Choice of French fries, spring mix salad or potatoes au gratin.</i>	\$11.95
Z French Plate <i>Brie, prosciutto, garlic clove, salami, goat cheese mix, hearts of palm, beets, olives, artichoke hearts, cornichons, mustard, pate or rilette. Served with a baguette or croissant.</i>	\$15.95
Crab Cake—Chef's own recipe! <i>Made with snow crab, special herbs and spices, sauteed and served with our dill creme fraiche sauce. Served with spring mix salad and potatoes au gratin or rice or pasta, or French fries, and a croissant or baguette.</i>	\$12.95
Chicken Crepe <i>Crepe filled with chicken, fresh spinach and mushroom cream sauce. Baked with a gratinee of cheese on top. Served with a small spring mix salad.</i>	\$12.95
Seafood Crepe..... <i>Crepe filled with shrimp and scallops with a spinach and mushroom cream sauce. Baked with a gratinee of cheese on top. Served with a small spring mix salad.</i>	\$15.95
Steak Frites—Rib-Eye <i>Cooked to your liking served with bearnaise sauce. Served with French fries, a spring mix salad and your choice of a croissant or baguette.</i>	\$18.95
Fresh Catch Plate—Please Ask Your Server <i>Fresh fish served sauteed or blackened with dill creme fraiche and choice of potatoes au gratin, homemade pasta, rice or French fries with a spring mix salad and a croissant or baguette.</i>	\$14.95
Fresh Steamed Mussels or Clams (or combination of both) <i>Steamed with garlic, lemon juice, butter, white wine, tomatoes and cilantro. With or without homemade pasta. Your choice of baguette or croissant.</i>	\$16.95
Channel Islands Seafood Stew <i>Fresh mussels, clams, scallops, shrimp, crab and "catch of the day" in a tomato and vegetable broth, with special herbs and spices.</i>	\$18.95
<i>Split Plate Charge \$3.95 · Gratuity 17% for parties of 6 or more guests No separate checks, please. All ingredients may not be listed.</i>	

Le Petit Breakfast Menu

Served 8:00 a.m. to 3:00 p.m. — Saturday and Sunday Only

French Crepes (4) served with butter and syrup	\$9.95
With fresh fruit and whipped cream	\$11.95
Belgium Waffle served with butter and syrup	\$9.95
With fresh fruit and whipped cream	\$11.95
French Toast — Our Own Way — Made with fresh baked croissants served with butter & syrup	\$9.95
With fresh fruit and whipped cream	\$11.95
Fresh Fruit — Seasonal Fresh Fruit — Ask Your Server	
Petite Plate	\$5.95
Grande Plate	\$9.95
Oatmeal served with raisins and brown sugar on the side	\$6.95
French Quickie <i>2-Egg Omelette with Ham, Bacon or Sausage and Cheese on a Croissant or Baguette. Served with potatoes au gratin.</i>	\$8.95
<i>All selections below are served with potatoes au gratin and your choice of a Croissant or Baguette. Substitutions: \$1.75 for egg whites or sliced tomatoes or fruit</i>	
Eggs with Ham, Bacon or Sausage <i>2 eggs served any style</i>	\$9.95
Rib Eye Steak and Eggs <i>Eggs any style served with an Aged Rib Eye Steak</i>	\$18.95
Omelettes	
Yeggie and Cheese (spinach, mushrooms and onions)	\$9.95
Homemade Chicken Sausage and Cheese	\$11.95
Ham and Cheese	\$10.95
Prosciutto, Green Onion and Cheese	\$12.95
Bacon and Cheese	\$11.95
Brie Cheese	\$12.95
Sausage and Cheese	\$11.95
Crab Cake and Cheese	\$12.95
Goat Cheese (Mixed with sun-dried tomatoes, fresh basil, garlic and olive oil)	\$12.95
Quiches and Tourtes	
Quiche Lorraine (Ham, Bacon and Cheese)	\$11.95
Fresh Spinach and Cheese Quiche	\$11.95
Tourte de Paris — Our tourtes are layered in a pastry shell with roasted red peppers, Swiss cheese, mushrooms & fresh spinach	
Vegetarian (made with zucchini and carrots)	\$11.95
Ham	\$11.95
Salmon	\$11.95
<i>Split Plate Charge \$3.95 · Gratuity 17% for parties of 6 or more guests No separate checks, please. All ingredients may not be listed.</i>	

Le Petit White Wine

	Glass	Bottle
Chardonnay, Anapamu, Central Coast	\$8.00	\$28.00
Chardonnay, Baileyana, Edna Valley, California	\$8.00	\$44.00
Chardonnay, Dry Creek, Sonoma.....	\$8.00	\$28.00
Chardonnay, Bugey, France.....	\$8.00	\$28.00
Pinot Blanc, Vista del Rey, Paso Robles, California	\$7.50	\$28.00
Pinot Gris, Bugey, France	\$8.00	\$28.00
Sauvignon Blanc, Markham, Napa Valley	\$7.00	\$26.00
Reisling, J Lohr, Monterey County	\$7.00	\$26.00
Sparkling Brut, Jean Philippe, France	\$8.00	\$28.00
White Sparkling Wine, Michel Servin, France	Split \$7.00	
Red Wines		
	Glass	Bottle
Pinot Noir, Amadea, Monterey Co., CA	\$8.00	\$28.00
Pinot Noir, Bugey, France	\$8.00	\$32.00
Merlot, Celler #8, North Coast, California	\$8.00	\$28.00
Merlot, Kiara, Paso Robles, CA	\$7.00	\$26.00
Cabernet Sauvignon, Courtney Berham, CA	\$8.00	\$38.00
Cabernet Sauvignon, Amberhill, St. Helena, CA	\$8.00	\$28.00
Syrah, Sunstone, Santa Barbara Co.....	\$8.00	\$28.00
Syrah, Amadea, Mendocino County, California	\$8.00	\$38.00
Syrah, Le Vigne, Paso Robles, Ca.....	\$8.00	\$28.00
Syrah, (Domaine Paul Mas) Altrus, France	\$8.00	\$34.00
Cotes Du Rhone, Patrick Lescac - France	\$7.00	\$36.00
Zinfandel, Vista del Rey, Paso Robles, California	\$8.00	\$32.00
Zinfandel, Sylvester, Paso Robles, California.....	\$8.00	\$28.00
Cabernet Franc, Le Vigne, Paso Robles, CA	\$8.00	\$32.00
Bordeaux, France.....	\$8.00	\$34.00

Le Petit Wine & Beer List

Day Corkage \$15.00 · Night Corkage \$20.00

House Wines

Burlwood

Chardonnay · Merlot · Cabernet Sauvignon · Rose (Dry)
Glass \$6.50 Bottle \$24.00

White Zinfandel

Glass \$6.50 Bottle \$24.00

Hard Cider

Ace Pear Cider, Sonoma
\$6.00

Draft Beer

Downtown Brown, California	\$5.50
Widmer Brothers, Wheat beer-Hefeweizen	\$5.50
Firestone "Double Barrel Ale"	\$5.50
Firestone "Pale Ale"	\$5.50
Stella Artois, Light Lager, European.....	\$5.50

Bottled Beer

Fischer Amber, France.....	\$5.00
Budweiser & Bud Light.....	\$4.00
Heineken, Holland	\$5.00
Amstel Light, Holland.....	\$5.00
Guinness Stout, Ireland, Dark	\$5.00
Kronenberg 1664, France.....	\$5.00
Bitburger Drive, Germany (Non-Alcoholic)	\$5.00