

SOUPS

LOBSTER BISQUE
WITH SHERRY, CRÈME FRAICHE 10

DUCK CONSOMMÉ
JULIENNE VEGETABLES AND DUCK WONTON 9

ONION SOUP GRATIN
FOUR ONION SOUP WITH GRUYERE CHEESE 9

SALADS

FRESH GARDEN SALAD
MESCLUN GREENS, CARROTS, GRAPE TOMATOES, RED ONION,
BALSAMIC VINAIGRETTE 8

BABY SPINACH SALAD
ROASTED RED BEETS, SHAVED RED ONIONS, GOAT CHEESE,
RED WINE VINAIGRETTE 10

CLASSIC CAESAR SALAD
HEARTS OF ROMAINE, PARMESAN, CROUTONS, ANCHOVIES 9

TOASTED COUNTRY BREAD SALAD
WARM GOAT CHEESE, MESCLUN, TOMATOES, CARAMELIZED SHALLOTS,
SHERRY VINAIGRETTE 10

APPETIZERS

TUNA TARTARE
PONZOU SAUCE, SESAME CRISPS, CUCUMBER, MICRO GREENS 16

SMOKED DUCK SALAD
WHITE BEANS, ROASTED GARLIC, RADICCHIO,
DRIED CHERRIES, WALNUT PESTO 13

CRAB CAKE
JICAMA SALAD, HABAÑERO- LIME VINAIGRETTE 18

CARAMELIZED ONION AND GOAT CHEESE TART
PUFF PASTRY, BALSAMIC VINEGAR REDUCTION 14

SEARED DIVER SEA SCALLOPS
SWEET POTATOES, WHITE CHOCOLATE SAUCE 18

SHRIMP COCKTAIL
JUMBO SHRIMP, TRADITIONAL COCKTAIL SAUCE, FRESH LEMON 15

MAIN COURSE

CHEF'S BRAISED SHORT RIBS
POTATO PUREE, ROASTED ROOT VEGETABLES, SALSIFY 24

PAN ROASTED HALIBUT
FARRO RISOTTO, CHANTERELLE MUSHROOMS, PEAS 30

GRILLED NEW YORK STRIP
ROASTED GARLIC POTATOES, ASPARAGUS, CABERNET SAUCE 32

SESAME CRUSTED TUNA
SOBA NOODLE SALAD, SOY VINAIGRETTE, EDAMAME 26

GRILLED RACK OF LAMB
BRUSSELS SPROUTS, POTATO GALETTE, ZINFANDEL SAUCE 29

FOREST MUSHROOM PASTA
TAGLIATELLE WITH PIGNOLI NUTS, TRUFFLE OIL, THYME,
MUSHROOM BROTH 22

HERB ROASTED CHICKEN
POTATO PUREE, HARICOTS VERTS 21

PAN SEARED SALMON
CHIPOTLE RUB, GREEN ONION BASMATI RICE 23

BUTTERNUT SQUASH RAVIOLI
BRAISED DUCK, NATURAL SAUCE, HERBED RICOTTA CHEESE 23

FOR THE HIGH STANDARD OF SERVICE
A 19% GRATUITY WILL BE APPLIED TO YOUR CHECK
EXECUTIVE CHEF BRIAN C. WIELER