

2018

HAPPY NEW YEAR

"For it was not into my ear you whispered, but into my heart. It was not my lips you kissed, but my soul." - Judy Garland

"I am grateful for the gift of today, the wisdom of yesterday and the promise of tomorrow."

"What lies behind us and what lies before us are tiny matters compared to what lies within us." - Ralph Waldo Emerson

APPETIZERS

Duck Confit Spring Rolls with an Asian Dipping Sauce - 15.

Tuna Napoleon - Spicy Ahi Tuna Tar Tare Layered with Crispy Wonton & Cucumber with Wasabi - 15.

Oysters on the Half Shell with a Mignonette or Cocktail Sauce - 16.

Shellfish Cocktail - 3 shrimp, 4 oysters & 4 Mussels served with Aioli & Cocktail Sauce - 24.

House Cured Salmon with Chopped Egg, Red Onion & Dill Crème Fraiche with Toast Points - 14.

Mozzarella Carrozza with a Tomato Coulis - 12.

SOUP

Shrimp Bisque - 8.

Puree of Wild Mushroom - 8.

SALADS

Baby Arugula with Goat Cheese, Golden Beets & Sliced Almonds tossed with a Fig Vinaigrette - 12.

Chopped Salad with Chic Peas, Egg, Grape Tomatoes, Cucumber & Red Onion tossed with Roquefort Vinaigrette - 12.

Baby Kale with Quinoa, Roasted Shiitake Mushrooms, Sunflower Seeds, Parmesan Cheese, Lemon & Truffle Oil - 12.

ENTREES

Braised Boneless Short Rib over Creamy Polenta with Rosemary Brown Sauce - 34.

Grilled Loin Lamb Chops with a Sweet Potato Graton & Apple Mint Compote - 34.

Chicken Roulade filled with Spinach & Mushroom Duxelles finished with a Tarragon Pan-sauce - 26.

Lobster & Asparagus over Oyster Mushroom Risotto - 30.

Roast Prime Rib of Beef with Au Jus & Mashed Potatoes - 32.

Smoked Duck Breast Pomegranate Cinnamon Reduction Sauce with Potato Graton - 28.

Pan-Roasted Sea Bass with Dijon Cream & Toasted Pumpkin Seeds - 34.

Quinoa & Vegetable stuffed Portobello Mushroom with Sautéed Baby Spinach - 25.

Grilled Filet Mignon with Pan-seared Shitake Mushrooms & Roasted Garlic & Thyme Compound Butter - 38

ALL ITEMS ARE MADE TO ORDER, SO PLEASE ALLOW TIME FOR THE PREPARATION.

FOR PARTIES OF FIVE OR MORE A 20% GRATUITY WILL BE ADDED.

FRED KORMANN, EXECUTIVE CHEF