

## —| **Appetizers** |—

**Puree of Carrot Soup** ~ Yogurt, Lemon, Spring Onion Pesto \$12

**Kumamoto Oysters** ~ Apple Mignonette \$21

**Mixed Green Salad** ~ Dried Cherries, Goat Cheese \$14

**Roasted Beet Salad** ~ Celery Root, Ricotta, Apple \$16

**Caesar Salad** ~ Romaine Hearts, Basil, Parmesean \$13

Add Shrimp- \$15, Add Chicken- \$9

**Steak Tartare** ~ Toasted Baguette, Quail Egg \$21

**Shrimp Remoulade** ~ Herb Aioli \$21

*Recommended for Sharing:*

**Charcuterie and Cheese Plate** \$22

**Plantain Chips wih Guacamole** \$12

**Bacon Mac n' Cheese** \$13

**Bourbon Spiced Mixed Nuts** \$7

*Sorry no substitutions.*

—| **Entrées** |—

**Espresso-Marinated Hanger Steak** ~ Pommes Frites \$29

**Duck Confit Salad** ~ Frisee, Grapefruit, Citrus Vinaigrette \$26

**King Salmon**~ Faro, Fall Vegetables, Corriander Vinaigrette \$29

**Roasted Bell & Evans Chicken** ~ Carrots, Fingerlings \$25

**Braised Short Rib** ~ Cauliflower, Polenta \$28

**Ratatouille Shepherd's Pie** ~ Potato Purée, Poached Egg \$20

**Fettuccini Bolognese** ~ Shredded Parmigiano \$26

—| **Sides** |—

*\$9 each*

**Wilted Spinach and Red Chard**

**Shishito Peppers**~ sesame aioli

**Asparagus**~ roasted lemon vinaigrette

**Shoestring French Fries**

**Yucca Fries**

*Sorry no substitutions.*

# THREE-COURSE PRIX FIXE MENU

*Appetizer, Entree & Dessert \$54*

## THREE-COURSE WINE PAIRING

*Sommelier's Choice \$30*

### APPETIZER

*Choice of:*

*Roasted Beet Salad with Quinoa, Shaved Fennel, Strawberry,  
Balsamic Black Pepper Vinaigrette*

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*Puree of Carrot Soup, Yogurt, Lemon, Spring Onion Pesto*

### ENTREE

*Choice of:*

*Filet Mignon, Asparagus, and Warm Potato Salad*

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*Sauteed Lobster, Tomato, Artichoke, Spring Leek Ragout*

### DESSERT

*Choice of:*

*Flourless Chocolate Cake with Warm Chocolate Sauce*

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*Vanilla Mascarpone Cheesecake  
with Mixed Berries and Raspberry Sorbet*

*Sorry no substitutions.  
Tax and gratuity not included.*

—| **Desserts** |—

**Vanilla Mascarpone Cheesecake ~**

Orange Almond Streusel, Quince, Tangerine Sorbet \$12

**Strawberry Rhubarb Pistachio Cake ~**

Roasted rhubarb, vanilla gelato,  
strawberry brown sugar tuiles \$12

**Dark Chocolate Tart ~ Vanilla Bean Gelato \$14**

**Gelato & Sorbet ~ Seasonal Selection \$9**

**Farmstead Cheese Plate ~ Almonds, Quince Paste \$15**

**Homemade Cookie Plate ~ Daily Selection \$12**

—| **After Dinner** |—

**Dessert Wines**

Moscato d'Asti, La Morandia, Italy \$12

Limoncello, Argiolas, Italy \$12

Vin Santo, Lucignano, Italy \$14

**Port**

Taylor Fladgate Ruby Red \$12

Taylor Fladgate Tawny \$12

Taylor Fladgate Late Bottle Vintage '07 \$14

Taylor Fladgate 10 Year Tawny \$14

**Digestivo**

Zenato Grappa d'Amarone, Italy \$13

Montenegro Amaro, Italy \$12

**Cognac**

Hennessy VSOP \$20

Courvoisier VS \$15

Maison Surrenne VSOP \$22

**Sambuca**

Lazaroni \$9