

Saute

Appetizers

Hamachi Ceviché—\$10

Pink lemonade, cumin, jalapeño, pear, spicy nuts, soy

Beet, Orange & Apple Salad—\$7

Red & yellow beets, granny smith apples, orange segments, arugula, blue cheese, toasted pumpkin seeds, raspberry vinaigrette

Grilled Hearts of Romaine—\$7.5

Romaine, Caesar aioli, salsa vert, croutons, anchovies

Mixed Greens—\$7.5

Acorn squash, goat cheese, Pomegranates, walnuts, apple cider vinaigrette

Escargot—\$11

Butternut squash ravioli, hazelnut liquor, sundried tomato coulee

Beef Carpaccio—\$8

Arugula, lemon aioli, olive oil, capers, red onion

Charcuterie—\$12

Duck ham, pâté, prosciutto, salami, olive tapenade, grainy mustard, and cornichions

Tuna Tartar—\$10

Ginger, seaweed salad, toasted sesame seeds, orange & cinnamon sorbet

Brie—\$12

Candied almonds, puff pastry, toast points

Sides—\$6

Grilled Asparagus

Braised Red Cabbage

Sweet Corn Polenta

Au gratin Potatoes

Mushrooms, Eggplant, Lardons

Saute

Entrees

Grilled Salmon—\$18.5

Spicy butter, fennel, shallot & brandy hash, orange & oregano jam

Beef Short Rib—\$18

Celery root puree, white grapes, blue cheese, truffle pea greens, beef jus

Country Fried Chicken—\$16.5

Glazed apples, brussels sprouts, creamed lentils, broken Dijon vinaigrette

Braised Lamb Shank—\$20

Sweet corn polenta, Swiss chard, olive reduction, romesco

Pork Chop—\$17.5

Tomato-gorgonzola risotto, roasted vegetables, pear & peppercorn reduction

Pan Seared Scallops—\$22.5

Barley cassolet, bacon, braised red cabbage, smoked cherry

Ahi Tuna—\$19.5

Soba noodle carbonara, edamame, radish, bean sprouts, peanut

Striped Bass—\$22.5

Au gratin Potatoes, eggplant, lardons, peanut & plum emulsion, mushrooms, mustard greens

Leek Lasagna—\$16

Leeks, smoked mushrooms, pistachio crust, mimolette, pistachio creama

Duck Breast—\$24

Beet gnocchi, pancetta, asparagus, cranberry bur fondue