

Appetizers

FRICASSEE OF ESCARGOT*.....18

Large Escargot and Exotic Mushroom, Cep Ragout, Toasted Georgia Pecans, Cabernet Reduction

LUMP CRAB CAKE*.....20

Pan Fried Lump Crab Cake with a Pommerey Creamy Mustard Sauce,
Topped with a Black Sesame Savoy Cabbage Slaw

AHI TUNA*.....19

Crispy Philo Wrapped Ahi Tuna and Asian Salad, Duet of Hoisin and Yuzu Wasabi Sauces,
Lotus Root, Baby Greens

GNOCCHI STROGANOFF*.....19

Gorgonzola Crusted Petit Filet of Beef, Sun Dried Tomato Potato Gnocchi,
Cognac Cream Pearl Onion Sauce, Truffle Shavings

Soups

LOBSTER BISQUE*.....15

Cream of Lobster and Sherry Baked with Puff Pastry

CREAM OF MOREL SOUP.....14

Poured Tableside over Wild Mushroom Bread Pudding and Boursin Morel Rings

Salads

VENETIAN SALAD.....13

Mache, Yellow Tomato, Jumbo Asparagus, Shaved Fennel and Black Pepper Crusted Chevre Cheese,
Chili Infused Vinaigrette, Aged Balsamic

BOSTON BIBB SALAD*.....12

Layers of Bibb Lettuce and Vine Ripe Tomatoes with Chopped Eggs,
Foccacia Croutons, Orange Champagne Dressing

BELGIAN ENDIVE AND WATERCRESS SALAD.....14

Julienne Granny Smith Apples, Walnut Crusted Warm Saga Bleu Cheese,
Spiced Walnuts, Walnut Oil Vinaigrette

LOCAL HEIRLOOM TOMATO & BUFFALO MOZZARELLA CHEESE SALAD.....13

A Bouquet of Organic Baby Mixed Greens, English Cucumber, Sanford Heirloom Tomatoes,
Fresh Buffalo Mozzarella, Aged Balsamic & Citron Sea Salt
\$13.00

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Entrées

FILET MIGNON*.....43

Seared Filet of Beef with Barley Rhubarb Chard, Fennel and Pernod Strudel,
Yukon Gold Potato Croquette, Shaved Black Truffle Red Wine Reduction

VEAL CHOP*.....40

Pan Roasted Veal Chop, Wild Mushroom Polenta Cake, Baby Eggplant,
Broccolini, Porcini Cream Sauce

CHILEAN SEA BASS*.....41

Citrus Crab Meat Crusted Sea Bass, Okinawa Sweet Potato Puree,
Steamed Bok Choy Duet of Caviar

FREE RANGE CHICKEN BREAST*.....36

Poached & Roasted Free Range Breast of Chicken, Almond and Thyme Crust,
Char Grilled Cauliflower Puree, Baby Zucchini, Golden Raisins Stuffed Tomato, Sauce Supreme.

KUROBUTA PORK CHOP*.....38

Wild Fennel Roasted Kurobuta Pork Chop, Fennel Croquette,
Duet of Asparagus and Grilled Marinated Chippolini Onions, Pernod Velloute

LOIN OF LAMB*.....42

Lavender Scented Roasted American Lamb Loin, Creamy Quinoa,
Sweet Corn Flan, Tomato Compote, Sour Orange Glaze Carrots, Mint Jus

SHORT RIBS*.....40

Five Spice Slow Braised Bison Short Ribs, Onion Jam,
Truffle Parsnip Puree, Natural Jus

DOVER SOLE*.....40

Sautéed Dover Sole, Purple Potato Hash,
Asparagus Gratin, Vermouth Roasted Capers and Butter Sauce

Food and Beverage Manager - Gerry Ovesen, Executive Chef - Vincent Posada

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