



## Dinner Menu



### STARTER

<b>Gazpacho Andalou</b> with cucumber, tomato, onion, and jalapeno on toasted bread	\$8.00
<b>French Onion Soup</b>	\$10.00
<b>Baby Arugula Salad</b> with grapefruit, goat cheese crostini, rosemary infused olive oil and Italian herbs white balsamic vinegar	\$12.00
<b>Beet Salad</b> with mandarin, roasted red pepper, walnuts, figs, orange zest, quenelle of goat cheese, blood orange olive oil and aged black currant vinegar	\$12.00
<b>Classic Caesar Salad</b>	\$10.00
<b>Salmon Tartare</b> with seaweed and sesame with green apple white balsamic Vinegar and olive oil	\$11.00
<b>Heirloom Tomato and Mozzarella salad</b> , olive oil and Italian white balsamic vinegar	\$12.00
<b>Pan Seared Dumplings</b> in sesame oil (choice of pork or vegetables) served with soy sauce, rice vinegar, and layu sauce	\$9.00
<b>Pan Seared Exotic Wild Mushrooms</b> served with poached egg, garlic and parsley	\$14.00

### SMALL BITES

<b>Creamy Mushroom Seafood Risotto</b> with saffron sauce	\$15.00
<b>Sautéed Fresh Baby Calamari</b> in olive oil with basil, garlic and tomato	\$14.00
<b>Half Mussels and Fries</b> (choose one) classic mariniere/ creamy cumin chipotle with chorizo / or creamy curry white wine shallots sauce)	\$14.00
<b>Braised Veal Cheeks</b> served with creamy three-color tortellini	\$19.00
<b>Vegetable Napoleon</b> with eggplant, tomato, zucchini, and squash served with mixed greens light vinaigrette	\$12.00

### MAIN COURSE

<b>Sautéed Norwegian Salmon</b> served on veggie spaghetti, with tomato, cucumber, shallots, and olive oil vinaigrette	\$26.00
<b>Fillet of Black Seabass or Wild Caught Rockfish</b> with vegetable ratatouille, basil infused olive oil	\$28.00
<b>Mussels and Fries</b> (choose one) classic mariniere/ creamy cumin chipotle with chorizo/ or creamy curry white wine shallots sauce)	\$24.00
<b>Seafood Salad</b> with tomato, mango, and pesto sauce	\$24.00
<b>Rosemary Burger</b> filet mignon, caramelized onions, tomato, aged cheddar cheese with white truffle mayo on a brioche bun and fries	\$23.00
<b>Simmered Chicken</b> on the bone on jasmine rice with tomato, bell peppers, onions, Piment D' Espelette and white wine	\$24.00
<b>Steak Frites</b> , hanger steak, fries, with shallot confit	\$28.00
<b>Vegetable Lasagna</b>	\$22.00

Daily Side (ask server)

