



Dinner Menu



STARTER

- Soup of the Day**.....\$9.00 **French Onion Soup**..... \$10.00
- Baby Arugula Salad** with grapefruit, goat cheese crostini.....\$12.00
- Classic Caesar Salad**.....\$12.00 **Salmon Tartare** with seaweed and sesame..... \$14.00
- Beet Salad** with mandarin, roasted peppers, walnuts, figs, orange zest..... \$12.00
quenelle of goat cheese, blood orange olive oil and aged black currant vinegar
- Pan Seared Dumplings** **Pan Seared Exotic Wild Mushrooms**
(choice of pork or vegetables)..... \$10.00 poached egg, garlic and parsley...\$14.00
- Sautéed Octopus** with grapes, shishito peppers, red bliss potato, chunky chili oil \$15.00

SMALL BITES

- Braised Veal Cheeks**.....\$20.00 **Braised Berkshire Pork Ribs**...\$16.00
served with creamy three-color tortellini glazed with honey, soy sauce, rice
vinegar, spring onions, ginger and garlic
- Vegetable Napoleon**..... \$14.00 **Fresh Veal Sweet Bread**.....\$18.00
eggplant, tomato, zucchini, and mushroom, golden and Madeira sauce
squash onions
- Half Mussels and Fries** (choose one) Classic Marinier or Provençale (tomato, onions
and herbs) or creamy curry white wine shallots sauce\$18.00
- Creamy Mushroom Seafood Risotto**...\$18.00 **Braised Pork Belly**.....\$16.00
with (Salmon, shrimp, bronzino) with celery remoulade and pork
with ginger, orange, turmeric sauce glaze reduction

MAIN COURSE

- Sautéed Norwegian Salmon**.....\$29.00 **Filet of Bronzino**.....\$29.00
with leek and potato stoemp, cherry tomato served with butternut squash,
confit, lemon beurre blanc sauce cranberries, and baby spinach
- Mussels and Fries** (choose one) Classic Marinier or Provençale (tomato, onions, and
herbs) or creamy curry white wine shallots sauce)..... \$28.00
- Bouillabaisse** (mixed seafood) served with a tomato and saffron broth with..... \$29.00
an aioli crostini
- Simmered Chicken** jasmine rice....\$26.00 **Duck Moulard Breast**.....\$32.00
With tomato, bell peppers, onions, served with sweet potato puree
Piment D' Espelette and white wine veggies, port wine reduction
- D'Artagnan Rabbit Leg**\$25.00 **Traditional Beef Bourguignon**....\$29.00
Served with mash potato and veggies with creamy pasta
- Rosemary Burger*** filet mignon, caramelized onions, tomato, cheddar cheese.....\$23.00
with white truffle oil, chipotle cream on a brioche bun and fries
- Creamy Vegetarian Mushroom Risotto**....\$26.00 **Vegetarian Lasagna**\$25.00
Exotic mushrooms, spinach, cherry tomato with house ratatouille and Gran
Padano Cheese