



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
(choice of pork or vegetables)..... \$10.00

Pan Seared Exotic Wild Mushrooms
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
served with creamy three-color tortellini

Braised Berkshire Pork Ribs...\$16.00
glazed with honey, soy sauce, rice
vinegar, spring onions, ginger and garlic

Vegetable Napoleon..... \$14.00
eggplant, tomato, zucchini, and
squash onions

Fresh Veal Sweet Bread.....\$18.00
mushroom, golden and Madeira sauce

Half Mussels and Fries (choose one) Classic Mariniere or Provençale (tomato, onions
and herbs) or creamy curry white wine shallots sauce\$18.00

Creamy Mushroom Seafood Risotto...\$18.00
with (Salmon, shrimp, bronzino)
with ginger, orange, turmeric sauce

Braised Pork Belly.....\$16.00
with celery remoulade and pork
glaze reduction

MAIN COURSE

Sautéed Norwegian Salmon.....\$29.00
with leek and potato stoemp, cherry tomato
confit, lemon beurre blanc sauce

Filet of Bronzino.....\$29.00
served with butternut squash,
cranberries, and baby spinach

Mussels and Fries (choose one) Classic Mariniere 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
With tomato, bell peppers, onions,
Piment D' Espelette and white wine

Duck Moulard Breast.....\$32.00
served with sweet potato puree
veggies, port wine reduction

D'Artagnan Rabbit Leg\$25.00
Served with mash potato and veggies

Traditional Beef Bourguignon....\$29.00
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
Exotic mushrooms, spinach, cherry tomato

Vegetarian Lasagna\$25.00
with house ratatouille and Gran
Padano Cheese