



Dinner Menu



STARTER

Soup of the Day.....\$12.00

French Onion Soup..... \$12.00

Country Style Vegetable Soup (GF)....\$12.00

Belgian Endive Salad (GF) with arugula, apples, walnuts, blue cheese, and mustard rosemary dressing in a spring roll cone.....\$15.00

Classic Caesar Salad.....\$14.00
anchovy, croutons, parmesan cheese

Roasted Pumpkin Salad.....\$16.00
Roasted Tomatoes, kale, feta, radicchio, dried cranberries, pumpkin seeds
spicy poppy seed vinaigrette

Beet Salad (GF) with mandarin, roasted peppers, walnuts, figs, orange zest..... \$14.00
quenelle of goat cheese, blood orange olive oil and aged black currant vinegar

Frisée aux Lardons.....\$16.00
Shredded duck leg confit, Crispy potato, poached egg, frisée salad, bacon, and balsamic vinaigrette

Warm Onion Tart\$16.00
crispy Brussels sprouts, caramelize onions, Bucheron goat cheese, red pepper coulis, Dried apples, sweet chili sauce

Homemade Pan Seared Dumplings.\$14.00
(choice of pork or vegetables)

SMALL BITES

Lobster & Shrimp Croquettes.....\$20.00
Celery and jicama salad with fried parsley and balsamic jelly

Pan Seared Exotic Wild Mushrooms (GF)
poached egg, garlic & parsley gremolata . \$18.00

Fresh Veal Sweet Bread.....\$22.00/ \$38.00 (main)
Caramelized endive, buttermilk potatoes, and mushroom madeira sauce

Grilled Octopus (GF) pickled grapes\$20.00
Shishito peppers, Brussel sprouts, chunky chili oil.

Escargots Gratine Casserole.....\$16.00
Classic garlic butter, and bread crumbs

Pan Seared Seafood with Spinach Israeli Couscous
(Salmon, shrimp, hamachi) with ginger, orange, turmeric sauce.....\$24.00/\$38.00 (main)

MAIN COURSE

Pan Seared Norwegian Salmon (GF).....\$30.00
Buttermilk potato puree, braised leeks, Basil butter sauce, fried capers

Pan Seared Filet of Bronzino (GF).....\$32.00
quinoa, brunoise vegetables, spicy sesame kabocha pumpkin puree and a meunière sauce

Organic Mussels and Fries (GF)(choose one)...\$28.00
-Classic Mariniere (white wine, shallots, and herbs)
-Provençale(tomato, onions, and herbs)
-Creamy Curry (curry, white wine, shallots)

Half Mussels and Fries.....\$18.00

Bouillabaisse (mixed seafood) served with a tomato lobster saffron broth with aioli crostini.....\$32.00

Chicken Breast Ballotine.....\$28.00
Stuffed with caramelized onions, goat cheese, with potato ecrase, pickled red cabbage, and truffle sauce

Duck Moulard Breast (GF).....\$36.00
parsnip puree, roasted glazed carrots served mixed nuts, caramelized endives, cherry lavender duck sauce

Grilled Prime Beef Tenderloin.....\$44.00
Served with fries and a salad
cognac pepper sauce

Short Rib Bourguignon Style.....\$34.00
short ribs braised in St. Emillion red wine reduction, creamy polenta, sweet potato and portobello mushrooms

Rosemary Burger filet mignon steak , caramelized onions, tomato, cheddar cheese with white truffle oil, chipotle cream on a brioche bun and fries.....\$24.00

Roasted Delicata Squash (GF).....\$27.00
Stuffed with quinoa, vegetables, fresh herbs, spicy sesame kabocha pumpkin puree and pumpkin seeds

Homemade Carrot Cavatelli Pasta\$26.00
caramelized onions, carrots, walnuts, parsley butter, parmesan cheese