



Dinner Menu



STARTER

Soup of the Day	\$9.00
French Onion Soup	\$10.00
Tofu in Dashi Broth in bonito flakes with shitake mushrooms, shishito peppers, Daikon radish and ginger	\$12.00
Baby Arugula Salad with grapefruit, goat cheese crostini, rosemary infused olive oil and Italian herbs white balsamic vinegar	\$12.00
Beet Salad with mandarin, roasted red pepper, walnuts, figs, orange zest, quenelle of goat cheese, blood orange olive oil and aged black currant vinegar	\$12.00
Classic Caesar Salad	\$10.00
Salmon Tartare with seaweed and sesame with green apple white balsamic Vinegar and olive oil	\$11.00
Pan Seared Dumplings in sesame oil (choice of pork or vegetables) served with soy sauce, rice vinegar, and layu sauce	\$9.00
Pan Seared Exotic Wild Mushrooms served with poached egg, garlic and parsley	\$12.00

SMALL BITES

Sautéed Fresh Baby Calamari in olive oil with basil, garlic and tomato	\$14.00
Half Mussels and Fries (choose one) classic mariniere or Provençale (tomato, onions and herbs) or creamy curry white wine shallots sauce	\$14.00
Braised Veal Cheeks served with creamy three-color tortellini	\$18.00
Pork Short Ribs glazed with honey, soy sauce, rice vinegar, spring onions, ginger and garlic	\$14.00
Vegetable Napoleon with eggplant, tomato, zucchini, and squash served with mixed greens light vinaigrette	\$12.00

MAIN COURSE

Sautéed Norwegian Salmon served with carrot cumin puree, and asparagus	\$26.00
Filet of Bronzini served with butternut squash, cranberries, and baby spinach	\$26.00
Mussels and Fries (choose one) classic mariniere or Provençale (tomato, onions, and herbs) or creamy curry white wine shallots sauce)	\$24.00
Seafood Salad with tomato, mango, and pesto/basil sauce	\$24.00
Bouillabaisse (mixed seafood) served with a tomato and saffron broth with an aioli crostini	\$26.00
Simmered Chicken on the bone with jasmine rice with tomato, bell peppers, onions, Piment D' Espelette and white wine	\$24.00
Rosemary Burger* filet mignon, caramelized onions, tomato, aged cheddar cheese with white truffle oil, chipotle cream on a brioche bun and fries	\$23.00
Traditional Beef Bourguignon with creamy pasta	\$26.00
Steak Frites* hanger steak, fries, with shallot confit	\$28.00
Creamy Vegetarian Risotto	\$22.00
Daily Side (please ask server)	