# 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

**D'Artagnan Rabbit Leg**……$22.00
Mustard, mushrooms, rosemary and thyme sauce

**Fresh Veal Sweet Bread**…..…..…$18.00
mushroom, golden onions and Madeira sauce

**Half Mussels and Fries** (choose one) Classic Mariniere **or** Provençale (tomato, onions and herbs) **or** creamy curry white wine shallots sauce ……$16.00

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

**Vegetable Napoleon**…….$14.00
eggplant, tomato, zucchini, and squash

## 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)…… $26.00

**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

**Traditional Beef Bourguignon**……$29.00
with creamy pasta

**Heritages Pork Loin Confit**….$29.00
with green lentils and rosemary sauce

**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
served with a salad