

## ENTRÉES

### MAIN COURSE

- pan-seared sea scallops* 29  
caper-raisin dressing / potatoes purée
- \* *mediterranean-style broiled salmon* 28  
green herbs & preserved lemon aioli  
lentil salad
- blackened ahi tuna* 29  
soy mustard drizzle / turmeric coconut rice
- roasted chicken breast* 26  
rosemary, fresh thyme brie cheese / honey  
cumin glazed carrots
- five-spice caramelized pork tenderloin* 26  
cranberry & orange marmalade sauce
- \* *duck breast in honey balsamic glaze* 32  
red cabbage & apple compote
- \* *grilled filet mignon* 34  
herb de Provence chimichurri sauce /  
potatoes Boulangère
- red-wine braised short ribs* 30  
creamy garlic mashed potatoes
- \* *black angus beef burger* 16  
toasted brioche, parmesan fries  
(add \$2 each: caramelized onions, french  
brie, bleu cheese, grana padano)

### CHEF'S FIVE COURSE TASTING MENU

56

First course

*seasonal soup*

Second course

*escargot a la bourguignonne*

garlic herb butter

or

*roasted beets salad*

grana-padano cheese croutons

Third course

*Maryland crab cake*

raspberry wasabi

or

*mini vegetable quiche*

green salad

Fourth Course

\* *Filet mignon* / herb de Provence

chimichurri sauce

or

*pan-seared sea scallops* / caper raisin

dressing / potatoes purée

Fifth course

*dessert of the day*

or

*souffle* (\$4 supplemental)

\* Consuming raw or undercooked food may increase your risk of foodborne illness  
before placing your order, please inform your server of any food allergies in your group  
parties of six or more, a gratuity of 20% will be added