

NEW MENU FOR WEEK OF MONDAY SEPTEMBER 20TH

SOUPS

Chicken Soup with Matzo Balls 15.00

Spicy Italian Sausage, White Bean and Kale 15.00

FROZEN

Gazpacho 15.00

Made with ripe, local tomatoes

SALADS

Caesar Salad 8.00

Freshly squeezed lemon juice, garlic and parmesan cheese in a mayonnaise base, crisp romaine lettuce and homemade parmesan croutons

Caprese Salad 12.00

Fresh mozzarella, ripe local tomatoes, fresh basil and a dollop of homemade basil and walnut pesto, drizzled with a balsamic reduction

SALAD ENTREE

"Nicoise" Salad 22.00

Seared 4 oz Ahi tuna steak, roasted yellow and red peppers, fresh anchovies, green beans, hardboiled egg, Yukon gold potatoes and Kalamata olives

NOTES:

-Tuna will be seared medium rare unless otherwise requested

-Fresh anchovies are delicious. They taste nothing like the salty, bony canned version

ENTREES

prices are per serving unless otherwise noted

Individual Beef Wellington 32.00

7 oz beef tenderloin, with mushroom duxelle wrapped in puff pastry. Medium rare, unless you request otherwise. Lyonnaise potatoes and asparagus.

You bake yourself. Instructions included.

Chicken Breast stuffed with Spinach, Sun Dried Tomatoes and Goat Cheese 22.00

Chicken jus, your choice of horseradish mashed potatoes or lyonnaise potatoes

Traditional Paella 25.00

Chicken, Pork, Sausage and Shrimp simmered with medium grain rice in a saffron chicken stock

Honey BBQ Glazed Crispy Pork Belly 24.00

Served with homemade mac and cheese, red cabbage slaw

MISC

Authentic New Mexican Pozole Bowl 16.00

Hot green chiles from Hatch, New Mexico, freshly roasted, stewed with diced pork belly (fat alert) and white hominy

Whole Quiche 24.00/ whole quiche

Flaky crust made with only butter, shortening, flour and vodka (keeps the crust tender). Custard is made with only heavy cream, eggs, garlic, S & P

This week's featured quiche is Smoked Salmon, Shitake Mushrooms and Provolone Cheese

DESSERTS

Apple Tarte 6.00

Flaky butter crust filled with local apples, served with homemade caramel sauce

Incredibly Rich Triple Layered Chocolate Cake 8.00

Vanilla Crème Brûlée 7.00

Caramelized sugar crust