

Entrees

Filet Mignon

Au poivre sauce, fried shallots and pomme puree.

Beef Wellington

Tenderloin, bacon and cabbage baked in puff pastry.

Miso Short Ribs

Sake beef braised ribs with pomme puree and star anise.

Lamb Chops

Pepper crusted lamb chops with honey mashed carrots served with mint jelly, tzatziki sauce and Greek salad.

Grand'Mere Chicken

Turned potatoes, chanterelle mushrooms with braised leeks.

Duck AL'Orange

Duck breast, sweet potato puree and blood orange gastrique.

Red Snapper

Tournee asparagus and white carrot puree.

Salmon

Choice of Miso Glazed with shaved Brussels sprouts, green onion and jasmine rice *or* Lemon Dill with asparagus and roasted potatoes.

Green Onion & Ginger Sea Bass

Crispy brussels sprouts, green onion and ginger oil.

Sage Scallops

Pan seared scallops in brown butter sage sauce, served with asparagus.

Cod & Clams

Herb angel hairpasta with garlic sauce and parsley.

Fried Octopus

Butternut squash puree, fried parsley and Espelette pepper.

Pork & Pancetta

Bone-in porkchops covered with crispy pancetta with broccolini and parsnip puree.

Iberico Pluma

Pork loin with bacon gastrique, purple potato puree and fried carrot ribbons.