

## appetizers

**Crab Galette**, lobster reduction, haricots verts in mustard vinaigrette...\$11

**Warm Lobster**, braised Belgian endive, champagne-chive sauce...\$14

**Chilled Jumbo Shrimp**, cocktail sauce, fresh horseradish...\$12

**Cheese Plate**, fruit, garniture...\$10

**Beef Carpaccio**, parmeggiano reggiano, balsamic, olive oil...\$11

**Pappardelle Pasta**, chicken ragout, olive oil, parmeggiano reggiano...\$11

## salads

**Butter Lettuce**, lemon-tarragon vinaigrette, radish, candied almond...\$6

**Caesar Salad**, croutons, focaccia crisp...\$5

**Field Greens**, port and truffle vinaigrette, warm apples, hazelnuts, fresh goat cheese...\$7

**Frisée Salad**, warm bacon and sherry vinegar, aged goat cheese, beets, crème fraîche...\$8

## soups

**French Onion Soup**, Gruyere, toasted bread...\$6

**Jerusalem Artichoke Soup**, grilled smoked salmon...\$7

**Potato and Bacon Soup**, jumbo lump crab meat and mirepoix...\$7

## entrées

**Braised Short Rib**, mirepoix, rutabaga purée, purple potato chips...\$26

**Black Angus Filet Mignon**, red wine shallot reduction, potato mousseline, grilled asparagus...\$31

**12 oz. Black Angus Prime Rib au jus**, creamed spinach, twice baked potato...\$28

**Venison Loin** wrapped in bacon, braised kale, cranberry, rutabaga purée...\$32

**Broiled Free Range Chicken Breast Paillard**, goat cheese grits, braised kale, pine nuts...\$25

**Roasted Pork Chop**, apple-vanilla purée, potato mousseline, haricots verts, potato-bacon jus...\$26

**Pacific Halibut Pavé**, carrot-ginger sauce, sautéed spinach, baby carrots...\$29

**Slow Baked Wild King Salmon Fillet**, lime and mascarpone risotto, grilled asparagus...\$27

**Seared Tuna Loin**, ratatouille, grilled asparagus, anchovy mousseline...\$29

**Broiled Shrimp in fine herbs**, tomato-orange broth, cous cous, baby carrots...\$26

**Seared Scallops**, potatoes Anna, potato-bacon jus, sautéed spinach...\$32

**Fontina Val d'Aosta risotto**, wild mushrooms, sautéed spinach...\$24