

THE RESTAURANT

INSPIRATIONS

APPETIZERS

SNOW CRAB & AVOCADO SALAD GF
spicy guacamole, tomato coulis and confit

ROMA PLUM TOMATOES & RICOTTA FLAN GF CN
pesto dressing

OVEN BAKED DUCK SPRING ROLL
chili spiced cucumber salad, oriental dipping sauce

JIDORI CHICKEN CONSOMME
semolina quenelle, garden vegetable cassoulet, fresh herbs

POTATO LEEK SOUP WITH LOBSTER CROUTONS
melted leeks

CARAMELIZED PEAR & RED OAK LEAF LETTUCE VT
blue cheese, sherry shallot vinaigrette, cornbread croutons

FIELD GREENS & SHAVED FENNEL VT
candied walnuts, orange basil dressing

VT Vegetarian CN Contain Nuts VG Vegan NS No Sugar Added GF Gluten Friendly

*Public Health Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

CLASSICS

APPETIZERS

CHILLED JUMBO SHRIMP GF

fresh herb salad, lemon segments, house cocktail sauces

CRISP SEAFOOD CAKE

sauce grebiche, roasted red peppers

ROASTED PLUM TOMATO SOUP VT

confit cherry tomatoes, basil gnocchi

CHICKEN CONSOMME GF

garden vegetables, poached chicken breast, fresh herbs

CAESAR SALAD

choice of grilled chicken breast or garlic grilled shrimp

CHEF'S SALAD VT

mesclun lettuce, tomatoes, buffalo mozzarella, citrus dressing

ANGEL HAIR PASTA CN

choice of plum tomato sauce, pesto, bolognese or vegan bolognese

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MAIN COURSES

CHEF "XXXXX" SPECIAL - SOFT POTATO GNOCCHI VT
asparagus and asparagus butter

PAN SEARED FRESH FILLET OF HALIBUT* GF
celeriac puree, glazed brussel sprouts, overnight roma tomatoes, herb pulp, red port wine sauce

CARAMELIZED SCALLOPS & SHRIMP*
fettuccine, green vegetables, pommery mustard cream

HERB ROASTED JIDORI CHICKEN BREAST GF
fondant potatoes, napa cabbage cannelloni, poultry jus

THYME BASTED FILET MIGNON*
black pepper horseradish gnocchi, broccoli robe, port wine sauce

POTATO LEEK CREPES WITH GRUYERE VT
young vegetables and garlic confit

SPINACH & CORN FRITTERS VG
sautéed brocollini, oriental stir fry sauce

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CLASSICS

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PAN SEARED FILLET OF SALMON*

melted orecchiette pasta, green peas, snow peas, salsa verde

PETRALE SOLE FILLET* "MEUNIERE"

sautéed baby spinach, mashed potatoes, lemon caper butter

ROASTED JIDORI CHICKEN BREAST ^{GF}

pommes puree, overnight tomatoes, grilled zucchini, poultry jus

CHAR BROILED DOUBLE RR NEW YORK CUT STEAK* ^{GF}

green asparagus, pont neuf potatoes, peppercorn sauce

GRILLED FILLET OF DOUBLE RR BEEF TENDERLOIN* ^{GF}

green beans, potato gratin, béarnaise

CHAR GRILLED LAMB CHOPS* ^{GF}

sautéed green beans, mini ratatouille, pommes mousseline, rosemary scented lamb jus

TAGLIATELLE PASTA ^{GF}

creamy forest mushroom ragu, fresh herbs

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VINTAGES

MOET & CHANDON, DOM PERIGNON, CHAMPAGNE, FRANCE 2009

An exceptional wine, soft, elegant citrus with notes of pears and brioche, satisfying persistence.

\$ 224

JORDAN, CHARDONNAY, RUSSIAN RIVER, CALIFORNIA, USA 2014

Ripe tropical fruit and aromas of ripe peaches, orange blossoms and honey, layers of vanilla, butter and toast.

\$ 69

DUCKHORN VINEYARDS, SAUVIGNON BLANC NAPA VALLEY, CALIFORNIA, USA 2016

Lively fresh ripe citrus balanced by a wonderful soft weight in the mouth clean focused finish.

\$ 49

BUGLIONI, AMARONE DELLA VALPOLICELLA CLASSICO, VENETO, ITALY 2013

Lingering dark fruit, spice, cedar, sandalwood and currant flavors, precise persistent structure.

\$ 58

FLANAGAN, SYRAH, BENNETT VALLEY, SONOMA, CALIFORNIA, USA 2012/13

Balanced and lush with black and blue fruits, spice savory notes, and a hint of pepper.

\$ 99