

APPETIZERS

Beef and Wild Mushroom Ravioli
Cream Reduction, Petit Celery Salad

Crispy Shrimp Wrapped in Feuille de Brick
Frisée, Green Apples and Tangerine Curry Dressing

Goat Cheese "Pop Tart"
Sweet Roasted Pepper Coulis, Chive and Herb Salad

SOUPS & SALADS

Potato Herb Dumpling
and Chicken Soup

Chilled Vine Ripe Tomato Soup
Gorgonzola Cheese

Red and White Belgium Endive, Frisée and Avocado Salad
Pink Grapefruit Vinaigrette, Crème Fraîche

Fennel and Mizuna
Kumquat Confit, Petit Pink Radish

Daily alternative dressings / vinaigrettes

SALAD ENTRÉE

Beef Brochette, Quinoa and Arugola Salad
Citron Rosemary Infused Vinaigrette

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions

ENTRÉES

Spicy Lamb Meat Balls

Spaghetti Pasta, Opal Basil Pesto
and Parmesan Cheese

Pan Seared Lingcod

Baby Fennel Purée, Organic Citrus, Mâche Salad
and Toasted Hawaiian Macadamia Nut Vinaigrette

Roasted Half Poussin

Sugar Cane Infused Brown Rice, Grilled Pineapple,
Fresh Coriander and Natural Jus

Milk Fed Veal Chop*

Mascarpone Gnocchi, Sautéed Leeks
and Whole Grain Mustard Emulsion

Daily Vegetable

Herb and Garlic Marinated Grilled Portobello Mushroom,
Arugula-Blue Cheese Salad and Toasted Pine Nuts

CLASSIC FAVORITES

Broiled Atlantic Salmon Filet*

Roasted Chicken Breast

Grilled New York Strip*

YOUR SOMMELIER RECOMMENDS

By the Bottle

White: Ata Rangl, Sauvignon Blanc,
Martinborough, New Zealand 65

Red: Hess Collection, Cabernet Sauvignon/Malbec/Syrah
"19 Block Cuvée", Mount Veeder, California 84

By the Glass

White: Clifford Bay, Sauvignon Blanc,
Marlborough, New Zealand 10.5

Red: Wente Vineyards, Cabernet Sauvignon, "Heritage Blend",
Livermore, California 9

ENTRÉES

Sautéed Orzo

Smoked Chicken Breast, Preserved Tomato and Garlic

Broiled Snapper

Sautéed Artichokes, Sauce Niçoise,
Petit Arugula Salad and Lemon Oil

Roasted California Squab

Sweet Potato Gnocchi, Spicy Sausage, and Sage Pan Jus

Cabernet Braised Short Ribs

Horseradish Mashed Potato, Red Onion Marmalade,
Brioche Croutons and Haricots Verts

Daily Vegetable

Vegetable Tart, Shaved Parmesan and Herb Pesto

CLASSIC FAVORITES

Broiled Atlantic Salmon Filet*

Roasted Chicken Breast

Grilled New York Strip*

YOUR SOMMELIER RECOMMENDS

By the Bottle

White: Grgich Hills, Chardonnay, Napa Valley,
California 76

Red: Steele, Pinot Noir, Santa Barbara County,
California 56.5

By the Glass

White: Michel Redde, Pouilly-Fumé, "La Moynerie",
Loire, France 13.5

Red: Yangarra Estate, Grenache, "Old Vines",
McLaren Vale, South Australia 12.5

DESSERTS

Cherries Jubilé

Dark Sweet Cherries
cooked in Burgundy wine;
Flambéed with Cherry Brandy
and Vanilla ice cream

Chocolate Lava Cake

with Caramelized Banana,
Coffee ice cream and Caramel

No Sugar Added

Panna Cotta alla Romana

Cooked Cream with a hint of
Orange & Lemon; Served with
Raspberry Coulis and Fresh Fruits

Ice Cream

Vanilla, Strawberry, Chocolate,
Butter-Pecan

Sorbet

Lemon

Low Fat Frozen Yogurt

Plain or Peach Almond

No Sugar Added

Butter-Pecan Ice Cream

Classic Desserts

New York Cheese Cake

Choice of Caramel, Chocolate, Peach,
Strawberry & Passion Fruit Toppings

Apple Pie a la Mode

with Vanilla Ice Cream

Crème Brulée

Chocolate Cake

Layers of Dulce de Leche
and Chocolate Fudge

A Selection of Domestic
and Imported Cheeses served
with Crackers and Biscuits

