

THIS EVENING'S MENU

HE WHO DISTINGUISHES THE TRUE SAVOR OF HIS FOOD CAN NEVER BE A GLUTTON;
HE WHO DOES NOT CANNOT BE OTHERWISE. — HENRY DAVID THOREAU

 CHEF'S RECOMMENDATION



GLUTEN FREE



VEGETARIAN



NO SUGAR ADDED



LACTOSE FREE



APPETIZERS



CURED ATLANTIC SALMON* 

SEASONED WITH FRESH DILL & TOPPED WITH RED ONION-CUCUMBER SALAD



MAINE LOBSTER RAVIOLI

WITH CREAMY CHIVE AND SHRIMP SAUCE



BBQ PORK SPRING ROLL

WITH CHIPOTLE COLESLAW AND WHITE TRUFFLE BBQ SAUCE

SOUPS & SALADS



CREAMY PARSNIP SOUP 

WITH APPLE, CELERY AND PORK



CREAM OF CHICKEN

INFUSED WITH WHITE TRUFFLE AND BRAISED LEEKS



PANZANELLA SALAD

WITH TEARDROP TOMATOES, FOCACCIA CROUTONS, BASIL, FRESH MOZZARELLA, OLIVES AND CUCUMBERS



MÂCHE SALAD

WITH SLICED STRAWBERRIES AND BLUE CHEESE

OUR HOMEMADE DRESSINGS TONIGHT ARE:

BALSAMIC, LEMON VINAIGRETTE AND THOUSAND ISLAND

ENTRÉES



PASTA CHIMAYO LINGUINE

WITH GRILLED SHRIMP, RED AND GREEN PEPPERS AND LOBSTER SAUCE



ALMOND CRUSTED HAKE 

WITH BELL PEPPERS, ZUCCHINI, EGGPLANT, CARROT AND CURRY



SAUTÉED DUCK BREAST*

WITH BRIOCHE FRENCH TOAST, RAISIN-APPLE COMPOTE AND SWEET POTATO CROQUETTE



TENDER BRAISED VEAL

WRAPPED IN PHYLLO, BUTTERNUT SQUASH PUREE, CRISPY BRUSSELS SPROUTS



BEEF BROCHETTE*

BASMATI RICE, MARINATED GRILLED VEGETABLES, CHIMICHURRI



VEGETABLE WELLINGTON

STUFFED WITH SPINACH, FETA CHEESE, ROASTED PEPPERS AND MUSHROOMS; SERVED WITH CREAMY ROASTED GARLIC SAUCE

SOMMELIER RECOMMENDS

BY THE BOTTLE

WHITE: MOLLYDOOKER, VERDELHO, "THE VIOLINIST", McLAREN VALE
RED: VIETTI, BARBERA D'ASTI, "TRE VIGNE", PIEDMONT

BY THE GLASS

WHITE: GRGICH HILLS, CHARDONNAY, NAPA VALLEY
RED: CELEBRITY CRUISES, CABERNET SAUVIGNON, "CELLAR MASTER"