

THIS EVENING'S MENU

COOKERY IS NOT CHEMISTRY. IT IS AN ART. IT REQUIRES INSTINCT AND TASTE RATHER THAN EXACT MEASUREMENTS. — MARCEL BOULESTIN

★ CHEF'S RECOMMENDATION



GLUTEN FREE



VEGETARIAN



NO SUGAR ADDED



LACTOSE FREE



APPETIZERS

    **CHILLED SEAFOOD SALAD** 
WITH CANNELINI BEANS, BLACK OLIVES, TOMATO, FENNEL, AND
ESPELETTE LEMON VINAIGRETTE

    **VITELLO TONATO***
THIN SLICES OF ROASTED VEAL GARNISHED WITH TUNA-CAPER SAUCE
AND ARUGULA SALAD



  **WARM GOAT CHEESE CROUSTILLANT**
RED AND YELLOW SWEET BELL PEPPER SALAD

SOUPS & SALADS

  **CREAMY CELERY ROOT SOUP**
WITH CARAMELIZED APPLES AND CHIVES

   **SQUASH SOUP**
WITH SAUTÉED APPLES, ANISE, CLOVES, AND CANDIED PUMPKIN SEEDS

  **ARUGULA SALAD**
WITH PARMESAN, TOMATOES AND LEMON VINAIGRETTE

  **COBB SALAD**
WITH ICEBERG LETTUCE, TURKEY, TOMATOES,
BOILED EGGS AND CHEDDAR CHEESE

OUR HOMEMADE DRESSINGS TONIGHT ARE:
LEMON VINAIGRETTE, BLUE CHEESE, FRENCH

ENTRÉES

  **SPAGHETTI CARBONARA***
WITH PANCETTA, ITALIAN PARSLEY, ROASTED GARLIC AND POACHED EGG

    **ATLANTIC POLLOCK**
PAN SEARED WITH WHITE CANNELINI BEANS, SPINACH,
PIQUILLO PEPPERS AND LEMON-OREGANO OLIVE OIL VINAIGRETTE

  **CHICKEN CHIQUITA**
HAM AND BANANA STUFFED CHICKEN BREAST DIPPED IN
COCONUT FLAKES AND LIGHTLY FRIED; SERVED WITH
WILTED SPINACH, COCONUT RICE AND MADRAS CURRY SAUCE

    **PORK AND BEANS** ★
BRAISED PORK CHEEKS ROASTED PORK TENDERLOIN, WHITE BEAN PUREE,
ROASTED CARROTS

  **AGED PRIME RIB OF BEEF***
WITH MASHED POTATOES, BABY CARROTS, GREEN BEANS AND PAN GRAVY

   **CREAMY CORN FARROTTO**
WITH SUCCOTASH, BASIL AND PARMESAN

SOMMELIER RECOMMENDS

BY THE BOTTLE

WHITE: NAVARRO, GEWÜRZTRAMINER, ANDERSON VALLEY, CALIFORNIA, 2011
RED: VIÑA ALTAIR, CABERNET SAUVIGNON/SYRAH, CACHAPOAL VALLEY, CHILE, 2006

BY THE GLASS

WHITE: CONUNDRUM, WHITE BLEND, CALIFORNIA
RED: MONTGRAS, CARMÈNÈRE, "RESERVA", COLCHAGUA VALLEY