

THIS EVENING'S MENU

COOKING IS LIKE LOVE. IT SHOULD BE ENTERED INTO WITH ABANDON OR NOT AT ALL.
— HARRIET VAN HORNE

 CHEF'S RECOMMENDATION



 GLUTEN FREE  VEGETARIAN  NO SUGAR ADDED  LACTOSE FREE



APPETIZERS

  PROSCIUTTO DI PARMA
SERVED WITH MELON, ARUGULA AND SHAVED PARMESAN

  EGGPLANT CAVIAR 
WITH ROASTED RED PEPPER, ZA'ATAR, OLIVE, GARLIC AND CROSTINI

  SPINACH TURNOVER
RICOTTA AND SPINACH STUFFED PUFF PASTRY WITH CREAMY EMMENTAL
CHEESE SAUCE, BLACK OLIVES AND MINCED ITALIAN PARSLEY

SOUPS & SALADS

  TUSCAN VEGETABLE MINISTRONE 
FRESH BASIL CHIFFONADE

 SPICED LOUISIANA GUMBO
WITH ANDOUILLE SAUSAGE, RICE AND OKRA

  GREEN LEAF AND RADICCHIO LETTUCES
WITH RADISH, SMOKED BACON AND TOASTED CROUTONS

    CHOP CHOP COMPOSED SALAD
WITH CELERY, CARROTS, ROMAINE LETTUCE AND DIJON MUSTARD VINAIGRETTE

OUR HOMEMADE DRESSINGS TONIGHT ARE:

DIJON MUSTARD VINAIGRETTE, LEMON-THYME, RANCH

ENTRÉES

 BUTTERNUT FARROTTO 
WITH CARAMELIZED APPLE, DUCK PROSCIUTTO AND SAGE

  SAUTÉED TILAPIA FILET
WITH PUTTANESCA STYLE SAUCE, OLIVES, CAPERS, GARLIC, TOMATO AND
CAVATELLI-KALE PASTA

  OVEN ROASTED TURKEY
WITH THE TRADITIONAL TRIMMINGS INCLUDING SAGE STUFFING, STRING BEAN
GRATIN, CANDIED SWEET POTATOES, GIBLET GRAVY AND CRANBERRY RELISH

  STEAK DIANNE*
SIRLOIN CUT, CREAMY COGNAC MUSHROOM SAUCE, HARICOT VERT,
HASSELBACK POTATOES

  VEAL CORDON BLEU 
LAYERED WITH HAM AND MELTED PROVOLONE CHEESE; SERVED WITH BABY
VEGETABLES, MUSHROOM RAGOÛT AND MARSALA SAUCE

  HOMEMADE GNOCCHI AI QUATTRO FORMAGGI
WITH CREAMY FOUR CHEESE SAUCE AND ITALIAN PARSLEY

SOMMELIER RECOMMENDS

BY THE BOTTLE

WHITE: LOUIS JADOT, POUILLY-FUISSÉ, BURGUNDY

RED: BENTON LANE, PINOT NOIR, WILLAMETTE VALLEY

BY THE GLASS

ROSÉ: TORRES, ROSADO, CATALUNYA, "SANGRE DE TORO", CATALONIA

RED: KENDALL-JACKSON, PINOT NOIR, "VINTNER'S RESERVE"