

# THIS EVENING'S MENU

TO EAT IS A NECESSITY, TO EAT INTELLIGENTLY IS AN ART.

— LA ROCHEFOUCAULD

 CHEF'S RECOMMENDATION

 GLUTEN FREE  VEGETARIAN  NO SUGAR ADDED  LACTOSE FREE



## APPETIZERS

  CREAMY SALMON RILLETTE  
  WITH CUCUMBER-CAPER SALAD AND AVRUGA CAVIAR

 SCALLOPS ROCKEFELLER  
 PARMESAN GRATINÉED WITH SPINACH AND HOLLANDAISE SAUCE

 DOUBLE BAKED BLUE CHEESE SOUFFLÉ  
 WITH PARMESAN COULIS AND RED ONION MARMALADE

## SOUPS & SALADS

  CREAMY SMOKED TOMATO BISQUE  
 WITH BASIL PESTO AND HERBED CROUTONS

 CHILLED PEA SOUP   
 WITH CRAB, YOGURT, LEMON AND MINT



 SHAVED PROSCIUTTO AND ARUGULA SALAD  
 WITH TOMATO AND BALSAMIC VINAIGRETTE

 KALE SALAD   
 WITH ROASTED SQUASH, DRIED CHERRIES, CARAMELIZED PECANS  
AND LEMON VINAIGRETTE

OUR HOMEMADE DRESSINGS TONIGHT ARE:  
CELEBRITY, DIJON, BALSAMIC VINAIGRETTE




## ENTRÉES

  HERB CRUSTED HADDOCK FILET  
 WITH ROASTED POTATOES, RED PEPPERS AND GREEN OLIVES  
IN TOMATO-OLIVE OIL SAUCE

 LOBSTER MÉLANGE  
 ROASTED HALF ROCK LOBSTER TAIL WITH SAUTÉED JUMBO SHRIMP, BAY  
SCALLOP AND GREEN LIP MUSSELS; SERVED ON A BED OF LOBSTER  
RISOTTO WITH GREEN ASPARAGUS

 DUCK A L'ORANGE  
 SLOW ROASTED DUCK WITH ORANGE SAUCE, GREEN BEANS,  
CARROTS AND ROASTED POTATOES

 SLOW HERB ROASTED LEG OF LAMB   
 WITH FONDANT POTATOES, GARLIC SPINACH, TOMATO PROVENÇAL  
AND ROSEMARY SAUCE

 BEEF WELLINGTON   
 BEEF TENDERLOIN COATED WITH MUSHROOM DUXELLES AND WRAPPED  
IN PUFF PASTRY; SERVED WITH VEAL BLACK TRUFFLE REDUCTION, PETIT  
SAUTÉED VEGETABLES AND DUCHESS POTATOES

 CREAMY WILD MUSHROOM RISOTTO   
 WITH BLACK TRUFFLE AND PARMESAN

## SOMMELIER RECOMMENDS

### BY THE BOTTLE

WHITE: NICKEL & NICKEL, CHARDONNAY, "SEARBY", RUSSIAN RIVER  
RED: POGGIO AL TESORO, BOLGHERI, "SONDRAIA", TUSCANY

### BY THE GLASS

WHITE: RAIMAT, ALBARIÑO, "CASTELL DE RAIMAT", COSTERS DEL SEGRE  
RED: FREEMARK ABBEY, CABERNET SAUVIGNON, NAPA VALLEY