

THIS EVENING'S MENU

THERE IS NO LOVE SINCERER THAN THE LOVE OF FOOD.

— GEORGE BERNARD SHAW

★ CHEF'S RECOMMENDATION

✕ GLUTEN FREE 🌿 VEGETARIAN ✨ NO SUGAR ADDED 🚫 LACTOSE FREE



APPETIZERS

✕ 🚫 SPICED DUCK RILLETTES QUENELLE
WITH RASPBERRY EMULSION AND PETITE SALAD

✕ ✨ BEEF CARPACCIO*
WITH DIJON AÏOLI, ARUGULA SALAD AND SHAVED PARMESAN

✨ 🚫 CELEBRITY SIGNATURE CRAB CAKE
SERVED WITH YELLOW CORN SUCCOTASH AND SPICY CHIPOTLE AÏOLI

SOUPS & SALADS

🌿 ✨ CREAM OF BROCCOLI
CHEDDAR CHEESE CROSTINI

✨ 🚫 TOMATO WATERMELON GAZPACHO ^{SP}
WITH BELL PEPPER, CUCUMBER, BASIL, CROUTON
AND EXTRA VIRGIN OLIVE OIL

✨ 🌿 BOSTON LETTUCE AND GORGONZOLA SALAD
WITH GORGONZOLA CHEESE CRUMBLES, RED GRAPES, TOASTED HERB
CROUTONS AND WALNUT DRESSING

✕ 🌿 ✨ CHICORY APPLE PEAR SALAD ^{SP}
WITH TOASTED WALNUTS, BLUE CHEESE AND CIDER VINAIGRETTE

OUR HOMEMADE DRESSINGS TONIGHT ARE:
WALNUT, FRENCH VINAIGRETTE, HERB

ENTRÉES

✨ 🌿 PENNE PRIMAVERA
WITH SEASONAL VEGETABLES, BASIL PESTO, OLIVE OIL, ROASTED GARLIC
AND SHAVED PARMESAN CHEESE

✕ 🚫 CAJUN SPICED DRUM FISH
WITH BLACK BEAN RICE, OKRA, YELLOW CORN AND SMOKED
TOMATO-OLIVE OIL EMULSION

✨ OVEN ROASTED CHICKEN SALTIMBOCCA ★
STUFFED WITH PROSCIUTTO, SAGE & FONTINA CHEESE;
SERVED WITH MEDITERRANEAN VEGETABLES AND LEMON-CAPER SAUCE

✕ 🚫 ROASTED PORK LOIN ^{SP}
WITH SMOKED RED CABBAGE, BUTTERNUT SQUASH AND CRANBERRY JUS

✕ BAROLO BRAISED BEEF SHORT RIBS
WITH CREAMY TRUFFLE POLENTA, PEAS, CARROTS, SHIITAKE MUSHROOMS
AND RED ONION MARMALADE

✕ 🌿 ✨ VEGETABLE KORMA
SEASONAL VEGETABLES SIMMERED IN SPICES WITH GROUND ALMONDS AND
COCONUT MILK; ACCOMPANIED BY ROTI

SOMMELIER RECOMMENDS

BY THE BOTTLE

WHITE: FANTINEL, PINOT GRIGIO, "VIGNETI SANT'HELENA", VENETO
RED: JOSEPH DROUHIN, PINOT NOIR, "VÉRO", BURGUNDY

BY THE GLASS

WHITE: JEAN-LUC COLOMBO, VIOGNIER, "LA VIOLETTE", LANGUEDOC
RED: CHÂTEAU CASTERA, MÉDOC, CRU SUPÉRIEUR, BORDEAUX