

# THIS EVENING'S MENU

FOOD WITHOUT WINE IS A CORPSE; WINE WITHOUT FOOD IS A GHOST; UNITED AND WELL MATCHED THEY ARE AS BODY AND SOUL, LIVING PARTNERS. — ANDRÉ SIMON

★ CHEF'S RECOMMENDATION

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



## APPETIZERS

✕ CHICKEN LIVER PARFAIT  
CRUSTED IN TOASTED PISTACHIOS WITH HERB SALAD  
AND RUBY PORT REDUCTION

✨ SALMON TARTARE\* (SP)  
WITH CELERY ROOT PURÉE, TROUT ROE CAVIAR, DILL,  
APPLE AND PUMPERNICKEL

✨ CRISPY FROG LEGS  
WITH GREEN PEA PURÉE AND GARLIC-PARSLEY SAUCE

## SOUPS & SALADS

✕ 🌿 YELLOW CORN SOUP  
✨ CHOPPED CHIVES

✕ 🌿 CHILLED PEAR AND HONEY SOUP  
MASCARPONE CREAM

✕ BABY SPINACH AND TREVISIO SALAD  
WITH BLUE CHEESE CRUMBLES, SMOKED BACON, CRANBERRIES  
AND RASPBERRY VINAIGRETTE

🌿 TOMATO WATERMELON SALAD (SP)  
WITH BASIL, FETA, SOURDOUGH CROUTONS AND SHERRY VINAIGRETTE

OUR HOMEMADE DRESSINGS TONIGHT ARE:  
TARRAGON, RASPBERRY VINAIGRETTE, YOGURT-HERB

## ENTRÉES

✨ SHRIMP SCAMPI  
WITH WHITE WINE-GARLIC SAUCE, CHERRY TOMATOES AND PARSLEY;  
SERVED OVER LINGUINI PASTA

✕ BBQ GLAZED COBIA "BLACK SALMON" ★  
YELLOW CORN MASHED POTATOES AND HARICOTS VERTS

✨ SEARED DUCK\* (SP)  
WITH "FRIED" WILD RICE, SWISS CHARD, PARSNIP AND ORANGE DUCK JUS

✨ ROASTED COLORADO RACK OF LAMB\*  
SERVED WITH MASHED POTATOES, STEAMED BROCCOLI FLORETS,  
GLAZED BABY CARROTS AND ROSEMARY LAMB JUS

✕ "CELEBRITY'S SIGNATURE" BEEF Tournedo\*  
MEDALLION OF BEEF TENDERLOIN, RAGOÛT OF MOREL MUSHROOMS &  
PEARL ONIONS AND ROASTED POTATOES; SERVED WITH HARICOTS VERTS  
AND BLACK TRUFFLE SAUCE

🌿 STUFFED PORTOBELLO MUSHROOM  
✨ WITH SPINACH-GOAT CHEESE, ROASTED RED PEPPER COULIS, BASIL  
PESTO AND FRIED ONION

## SOMMELIER RECOMMENDS

### BY THE BOTTLE

WHITE: CAKEBREAD CELLARS, CHARDONNAY, RUTHERFORD, NAPA VALLEY  
RED: VIÑA COBOS, CABERNET SAUVIGNON, "BRAMARE", MENDOZA

### BY THE GLASS

WHITE: ANTON BAUER, GRÜNER VELTLINER, "GMÖRK", AUSTRIA  
RED: ROSS ESTATE, SHIRAZ, "LIGHTS OUT", BAROSSA VALLEY