

THIS EVENING'S MENU

ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL, IF ONE HAS NOT DINED WELL. — VIRGINIA WOOLF

 CHEF'S RECOMMENDATION

 GLUTEN FREE  VEGETARIAN  NO SUGAR ADDED  LACTOSE FREE



APPETIZERS




    CHILLED SHRIMP LOUIS
WITH CREAMY COCKTAIL SAUCE AND CHUNKY AVOCADO GUACAMOLE

  ORGANIC ROASTED RED BEETS
TOPPED WITH FETA CHEESE AND SHERRY VINAIGRETTE;
SERVED WITH TEARDROP TOMATOES AND ARUGULA

  CRISPY THAI BEEF SPRING ROLL
WITH SWEET & SOUR CHILI SAUCE AND GINGER-NOODLE SALAD

SOUPS & SALADS

   CREAM OF WILD FOREST MUSHROOM SOUP
MUSHROOM TRUFFLE FRICASSÉE

  WHITE GAZPACHO "AJO BLANCO" 
WITH GRAPES, CUCUMBERS, TOASTED ALMONDS
AND SOURDOUGH CROUTONS

   BELGIAN ENDIVE-ARUGULA SALAD
WITH APPLES, WHITE BALSAMIC AND CANDIED PECANS

  ROASTED CARROT CUMIN SALAD 
WITH AVOCADO, SUNFLOWER SEEDS, ARUGULA
AND LEMON YOGURT VINAIGRETTE

OUR HOMEMADE DRESSINGS TONIGHT ARE:
SESAME-SOY, WHITE BALSAMIC, BLUE CHEESE

ENTRÉES

 BEEF AND VEAL SPAGHETTI BOLOGNESE
WITH HERBS AND SHAVED PARMESAN CHEESE

   SEARED SALMON* 
WITH CRUSHED POTATOES, GRILLED SQUASHES AND SAUCE VIERGE

   OVEN ROASTED JERK SPICED CHICKEN
WITH BLACK BEAN-PINEAPPLE RICE, BUTTERED GREEN BEANS
AND CHICKEN JUS

  HOME-STYLE PORK CHOP 
WITH MARSHMALLOW SWEET POTATOES, SAUTÉED STRING BEANS AND
ZESTY CIDER-RAISIN SAUCE

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

  SPINACH AND RICOTTA RAVIOLI
WITH MARINARA AND PARMESAN CREAM SAUCE

SOMMELIER RECOMMENDS

BY THE BOTTLE

WHITE: MICHEL REDDE, SANCERRE, "LES TUILLIÈRES", LOIRE VALLEY
RED: INNOCENT BYSTANDER, PINOT NOIR, VICTORIA

BY THE GLASS

WHITE: BENZIGER FAMILY WINERY, CHARDONNAY, SONOMA COUNTY
RED: BODEGA CATENA ZAPATA, MALBEC, "CATENA", MENDOZA