

**THIS
EVENING'S
MENU**

THE BEST POET IS THE MAN WHO DELIVERS OUR DAILY BREAD:
THE LOCAL BAKER
— PABLO NERUDA

STARTERS

-  **TOMATO WATERMELON SALAD**
BASIL, FETA, SOURDOUGH CROUTONS,
SHERRY VINAIGRETTE
-  **BABY SPINACH AND
TREVISO SALAD**
BLUE CHEESE CRUMBLES, SMOKED BACON,
CRANBERRIES, RASPBERRY VINAIGRETTE
-   **YELLOW CORN SOUP**
 CHOPPED CHIVES
-   **CHILLED PEAR AND HONEY SOUP**
MASCARPONE CREAM
-  **CHICKEN LIVER PARFAIT**
CRUSTED IN TOASTED PISTACHIOS, HERB SALAD
AND RUBY PORT REDUCTION
-  **SALMON TARTARE***
 CELERY ROOT PURÉE, TROUT ROE CAVIAR,
DILL, APPLE, PUMPERNICKEL

-  **CRISPY FROG LEGS**
GREEN PEA PURÉE AND
GARLIC-PARSLEY SAUCE

-  **CLASSIC "CAESAR" SALAD**
HEARTS OF ROMAINE, GARLIC
CROUTONS, PARMESAN CHEESE








-   **CHILLED SHRIMP COCKTAIL**
CLASSIC COCKTAIL SAUCE

-  **BAKED FRENCH ONION SOUP**
HERB CROUTONS AND
MELTED GRUYÈRE CHEESE

-   **ESCARGOTS À LA
BOURGUIGNONNE**
SHALLOTS, GARLIC, PARSLEY,
PERNOD BUTTER

TIMELESS STARTERS

ENTREES

-  **SHRIMP SCAMPI**
WHITE WINE-GARLIC SAUCE, CHERRY
TOMATOES, PARSLEY; SERVED OVER LINGUINE
-  **GRILLED COBIA**
BBQ GLAZED, YELLOW CORN MASHED
POTATOES, HARICOTS VERTS
-   **SEARED DUCK***
 *FRIED* WILD RICE, SWISS CHARD, PARSNIP,
ORANGE DUCK JUS
-  **ROASTED COLORADO
RACK OF LAMB***
MASHED POTATOES, STEAMED BROCCOLI
FLORETS, GLAZED BABY CARROTS, ROSEMARY
LAMB JUS
-  **"CELEBRITY'S SIGNATURE"
BEEF Tournedo***
RAGOÛT OF MOREL MUSHROOMS & PEARL
ONIONS, ROASTED POTATOES; HARICOTS VERTS
AND BLACK TRUFFLE SAUCE

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







-   **BROILED SALMON***
SERVED PLAIN OR WITH CLASSIC
HOLLANDAISE SAUCE; MASHED
POTATOES, SEASONAL VEGETABLES

-   **GRILLED CHICKEN BREAST**
GARDEN THYME JUS; MASHED POTATOES
AND SEASONAL VEGETABLES

-   **GRILLED NEW YORK SIRLOIN
STEAK***
BEURRE MAÎTRE D' HÔTEL;
MASHED POTATOES, SEASONAL
VEGETABLES

TIMELESS ENTREES



 GLUTEN FREE  VEGETARIAN  NO SUGAR ADDED  LACTOSE FREE  FIT FARE
 OUR FIT FARE MENU ITEMS COMBINE NATURAL FLAVOR AND BALANCED NUTRITION—WITHOUT COMPROMISE.
*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE
YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.