

THIS EVENING'S MENU

COOKERY IS NOT CHEMISTRY. IT IS AN ART. IT REQUIRES INSTINCT AND TASTE RATHER THAN EXACT MEASUREMENTS.
— MARCEL BOULESTIN

STARTERS

-   **CAPRESE**
VINE RIPE TOMATOES, BUFFALO MOZZARELLA,
BASIL, ARUGULA, EXTRA VIRGIN OLIVE OIL,
BALSAMIC VINAIGRETTE
-   **GRILLED ASPARAGUS SALAD**
TOASTED ALMONDS, PISTACHIOS, GOAT CHEESE,
LEMON BASIL EMULSION
-   **THE WEDGE SALAD**
ICEBERG LETTUCE, BLUE CHEESE DRESSING,
TOMATOES, EGGS, BACON, CHIVES
-   **CREAMY BUTTERNUT SQUASH
SOUP**
CARAMELIZED APPLE AND WALNUTS
-   **PASTA FAGIOLI SOUP**
PANCETTA, THYME, CANNELLINI BEANS

-   **DUCK TERRINE**
PISTACHIO, PICKLED VEGETABLES, APRICOT
CHUTNEY, TOASTED SOURDOUGH

-  **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

-    **SEARED BRANZINO**
PARSNIP PURÉE, LENTILS, SPINACH,
POMEGRANATE
-  **TURKEY PARMESAN**
SPAGHETTI WITH MARINARA SAUCE
-  **RIGATONI BOSCAIOLA**
PROSCIUTTO, BUTTON MUSHROOMS, PEAS,
ARUGULA; PINOT GRIGIO CREAM SAUCE,
PECORINO CHEESE
-  **SLOW BRAISED LAMB
WRAPPED IN PHYLLO**
POTATO PUREE, ROASTED ROOT VEGETABLES
-   **STEAK AND CHIPS***
BEARNAISE AND WATERCRESS

-   **TOASTED ISRAELI COUSCOUS CAKE**
ASPARAGUS SPEARS, CHERRY TOMATOES,
ZUCCHINI RIBBONS, BALSAMIC VINAIGRETTE






-    **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 MÂÎTRE 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.