



THIS EVENING'S MENU



COOKING IS LIKE LOVE. IT SHOULD BE ENTERED INTO WITH ABANDON OR NOT AT ALL.
— HARRIET VAN HORNE

STARTERS

  **EGGPLANT CAVIAR**
ROASTED RED PEPPER, ZA'ATAR, OLIVE, GARLIC,
CROSTINI

  **GREEN LEAF AND RADICCHIO
LETTUCES**
RADISH, SMOKED BACON, TOASTED CROUTONS


   **CHOP CHOP COMPOSED SALAD**
CELERY, CARROTS, ROMAINE LETTUCE,
DIJON MUSTARD VINAIGRETTE

  **SPINACH TURNOVER**
RICOTTA & SPINACH STUFFED PUFF PASTRY
CREAMY EMMENTAL CHEESE SAUCE, BLACK
OLIVES, ITALIAN PARSLEY

 **SPICED LOUISIANA GUMBO**
ANDOUILLE SAUSAGE, RICE, OKRA

  **TUSCAN VEGETABLE MINISTRONE**
FRESH BASIL CHIFFONADE

  **PROSCIUTTO DI PARMA**
MELON, ARUGULA, SHAVED PARMESAN

 **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

  **SAUTÉED TILAPIA FILET**
PUTTANESCA STYLE SAUCE, OLIVES, CAPERS,
GARLIC, TOMATO, CAVATELLI-KALE PASTA

 **OVEN ROASTED TURKEY**
SAGE STUFFING, STRING BEAN GRATIN, CANDIED
SWEET POTATOES, GIBLET GRAVY,
CRANBERRY RELISH

  **BUTTERNUT FARROTTO**
CARAMELIZED APPLE, DUCK PROSCIUTTO*, SAGE

 **VEAL CORDON BLEU**
HAM, MELTED PROVOLONE CHEESE;
BABY VEGETABLES, MUSHROOM RAGOÛT,
MARSALA SAUCE

 **STEAK DIANNE***
SIRLOIN CUT, CREAMY COGNAC MUSHROOM
SAUCE, HARICOT VERT, HASSELBACK POTATOES

 **HOMEMADE GNOCCHI AI
QUATTRO FORMAGGI**
CREAMY FOUR CHEESE SAUCE, ITALIAN PARSLEY






  **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.