

THIS EVENING'S MENU

TO EAT IS A NECESSITY, TO EAT INTELLIGENTLY IS AN ART.
— LA ROCHEFOUCAULD

 CHEF'S RECOMMENDATION

 GLUTEN FREE  VEGETARIAN  NO SUGAR ADDED  LACTOSE FREE



APPETIZERS

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

  OYSTERS ROCKEFELLER
HOLLANDAISE GRATINÉED WITH SPINACH BÉCHAMEL

  DOUBLE BAKED BLUE CHEESE SOUFFLÉ
GRATINÉED IN PARMESAN COULIS WITH RED ONION MARMALADE

SOUPS & SALADS

   CREAMY SMOKED TOMATO BISQUE
WITH BASIL PESTO AND HERBED CROUTONS

  WILDBERRY SOUP
WITH MINT AND CRÈME FRAICHE

   SHAVED PROSCIUTTO AND ARUGULA SALAD*
WITH TOMATO AND BALSAMIC VINAIGRETTE


  VINE RIPE TOMATO AND RED ONION
WITH CRUMBLÉD BLUE CHEESE

OUR HOMEMADE DRESSINGS TONIGHT ARE:
CELEBRITY, DIJON, BALSAMIC VINAIGRETTE

ENTRÉES

   SESAME CRUSTED AHI TUNA STEAK*
SERVED WITH STICKY RICE, STEAMED BOK CHOY, BAMBOO SHOOTS AND TERIYAKI GLAZE

  BROILED CARIBBEAN LOBSTER TAIL*
SERVED WITH RICE PILAF, STEAMED BROCCOLI AND DRAWN BUTTER

 QUAIL DELIGHT
ROASTED CALIFORNIA RAISED QUAIL WITH WILD RICE AND BLACK TRUFFLE STUFFING; SERVED OVER BRAISED SAVOY CABBAGE, APPLE WOOD SMOKED BACON, SAUTÉED WILD MUSHROOMS AND SAGE JUS

   LAMB CHOPS PROVENÇAL* 
PROVENÇAL HERB CRUSTED LAMB CHOPS SERVED WITH CLASSIC RATATOUILLE VEGETABLES, ROASTED POTATOES AND MINT CABERNET SAUCE

 BEEF WELLINGTON
BEEF TENDERLOIN COATED WITH MUSHROOM DUXELLES AND WRAPPED IN PUFF PASTRY; SERVED WITH CABERNET-VEAL REDUCTION, PETIT SAUTÉED VEGETABLES AND SAVORY POTATO TART

   STUFFED PORTOBELLO MUSHROOM
WITH ROASTED RED PEPPER COULIS, BASIL PESTO AND FRIED ONIONS

SOMMELIER RECOMMENDS

BY THE BOTTLE

WHITE: KING ESTATE, PINOT GRIS, "SIGNATURE COLLECTION", OREGON 53
RED: CHÂTEAU MONT-REDON, CHÂTEAUNEUF-DU-PAPE, RHÔNE, FRANCE 82.75

BY THE GLASS

WHITE: RAIMAT, ALBARIÑO, "CASTELL DE RAIMAT", COSTERS DEL SEGRE, RIAS 7.5
RED: DRY CREEK VINEYARD, ZINFANDEL, "OLD VINES", SONOMA COUNTY 13.75

CELEBRITY FAVORITES

FOOD IS OUR PASSION AND AN EXTENSION OF WHO WE ARE AS PEOPLE. WE ARE HONORED TO SHARE OUR PASSION WITH YOU. BON APPÉTIT!



APPETIZERS

 **CHILLED SHRIMP COCKTAIL**
 HORSERADISH COCKTAIL SAUCE

 **CRAB STUFFED MUSHROOM CAPS**
GRATINATED WITH HOLLANDAISE SAUCE

 **SEASONAL FRUIT MEDLEY**
 HAND-CUT SELECTION OF SEASONAL FRUITS

SOUPS & SALADS

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

 **CLASSIC "CAESAR" SALAD**
CRISPY HEARTS OF ROMAINE LETTUCE WITH GARLIC CROUTONS AND PARMESAN CHEESE



ALSO AVAILABLE ENTRÉE-SIZED WITH HERB CHICKEN BREAST OR POACHED SHRIMP*

ALWAYS AVAILABLE DRESSINGS:
CELEBRITY AND CAESAR

ENTRÉES

 **BROILED ATLANTIC SALMON***
 SERVED PLAIN OR WITH CLASSIC HOLLANDAISE SAUCE

 **GRILLED CHICKEN BREAST**
 HERB MARINATED WITH THYME JUS

 **GRILLED NEW YORK SIRLOIN STEAK***
 BEURRE MAÎTRE D' HÔTEL

ALL "CLASSIC DINNER FAVORITES" ARE SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES

DESSERTS

NEW YORK CHEESE CAKE
YOUR CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH AND PASSION FRUIT TOPPINGS

APPLE PIE A LA MODE
WITH VANILLA ICE CREAM

CRÈME BRULÉE
VANILLA INFUSED CUSTARD WITH CARAMELIZED SUGAR TOPPING

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE