

THIS EVENING'S MENU

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

★ CHEF'S RECOMMENDATION

X GLUTEN FREE

V VEGETARIAN

* NO SUGAR ADDED

L LACTOSE FREE



APPETIZERS

X* PROSCIUTTO DI PARMA*
SERVED WITH MELON, ARUGULA AND SHAVED PARMESAN

V* SPINACH TURNOVER
RICOTTA AND SPINACH STUFFED PUFF PASTRY WITH CREAMY EMMENTAL CHEESE SAUCE, BLACK OLIVES AND MINCED ITALIAN PARSLEY

X* CREAMY PARMESAN POLENTA
FRICAÉE OF WILD MUSHROOMS

SOUPS & SALADS

V* TUSCAN VEGETABLE MINISTRONE
FRESH BASIL CHIFFONADE

X* SPICED LOUISIANA GUMBO
WITH ANDOUILLE SAUSAGE, RICE AND OKRA

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

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

OUR HOMEMADE DRESSINGS TONIGHT ARE:
DIJON MUSTARD VINAIGRETTE, LEMON-THYME, RANCH

ENTRÉES

V* HOMEMADE YUKON GOLD POTATO GNOCCHI AI QUATTRO FORMAGGI
WITH CREAMY FOUR CHEESE SAUCE AND ITALIAN PARSLEY

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

V* OVEN ROASTED TURKEY
WITH THE TRADITIONAL TRIMMINGS INCLUDING SAGE STUFFING, STRING BEAN GRATIN, CANDIED SWEET POTATOES, GIBLET GRAVY AND CRANBERRY RELISH

X* GRILLED RIB EYE*
SERVED WITH CARAMELIZED ONION-POTATO CAKE, BUTTERED GREEN PEAS, ASPARAGUS AND JAMESON IRISH WHISKEY

X* VEAL CORDON BLEU
LAYERED WITH HAM AND MELTED PROVOLONE CHEESE; SERVED WITH BABY VEGETABLES, MUSHROOM RAGOÛT AND MARSALA SAUCE

X* ASIAN TOFU STIR FRY
WITH JASMINE RICE AND STIR FRIED VEGETABLES

SOMMELIER RECOMMENDS

BY THE BOTTLE	
WHITE: LOUIS JADOT, POUILLY-FUISSÉ, BURGUNDY, FRANCE	52
RED: BENTON LANE, PINOT NOIR, WILLAMETTE VALLEY, OREGON	71
BY THE GLASS	
RED: KENDALL-JACKSON, PINOT NOIR, "VINTNER'S RESERVE", CALIFORNIA	8.5
ROSÉ: TORRES, ROSADO, CATALUNYA, "SANGRE DE TORO DE CASTA", CATALONIA, SPAIN	8.5