



SUMMER 2021
Executive Chef/Partner Eric Stalnaker



Our **SIX COURSE TASTING MENU**

Thoughtfully designed and prepared, our tasting menu features six courses: an appetizer, soup, salad, sorbet, entrée, and dessert. Served to you with care, each ingredient, texture, and flavor will compliment every dish to tell a story.

Bon appétit!

75

A la carte orders welcome.

Our **APPETIZERS**

Sea Scallops _____ 25

Pan seared, salsify root salad, onion marmalade, citrus demi-glace, fried leeks.

Charcuterie Board _____ 24

Fresh daily selection of cured meats, cheeses, pâtés or terrines, olives, dips and mustards.

Roasted Pepper Hummus _____ 18

House made red pepper hummus with rosemary infused oil, tapenade, warm pita bread, pickled and fresh vegetables.

Our **SOUP**

Lobster Bisque _____ 16

A creamy, delightfully smooth soup served with saffron sour cream, diced lobster and crostini.

Our **SALADS**

Heirloom Tomato Salad _____ 18

Sliced heirloom tomatoes with fresh buffalo mozzarella, basil infused oil, balsamic syrup and warm baguette.

Baby Greens _____ 18

Fresh baby greens with oven roasted tomatoes, feta, grapes and grilled asparagus tossed in an oregano vinaigrette with sesame crackers.

Our **SORBET**

Refreshing, palate cleansing house-made pink grapefruit sorbet.

Our **ENTRÉES**

Filet of Beef Tenderloin _____ 40

Grilled with roasted shallots, port demi-glace and herb compound butter.

Rack of Lamb _____ 55

Roasted New Zealand rack of lamb encrusted with pistachio and garlic. Served with a cabernet demi-glace and soft thyme polenta.

Vegetarian _____ 29

Grilled portabella mushroom cap filled with braised spinach, boursin cheese, roasted shallots and oven roasted tomatoes. Served with pan fried polenta, saffron aioli and herb infused oil.

Halibut _____ 39

Pan seared Halibut with fresh oyster mushrooms, lemon brown butter vinaigrette and crisp smoked bacon.

Stuffed Quail _____ 40

Roasted quail filled with a granny smith apple mousse and finished with a Madeira poultry demi-glace and fig chutney.

Sides _____ 7

Gratin Dauphinois Potatoes

Baked thinly sliced potatoes layers with cream and garlic.

Market Vegetable

Seasonal vegetable selected by our chef.

Our **DESSERTS**

Cheesecake _____ 16

Chocolate peanut butter cheesecake with chocolate ganache, cookie crust, milk chocolate sauce and toasted peanuts.

Crème Brûlée _____ 16

A French custard packed with fresh berries and finished with caramelized sugar.

No substitutions please.

Please advise your server if you have food allergies or intolerances.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.