



**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.

No substitutions please.

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

### 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.

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