



FALL 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**

Lobster Toast _____ 25

Lightly toasted brioche with tender lobster meat in a white wine saffron cream and topped with dill chevre cheese.

Charcuterie Board _____ 24

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

Fall Raviolis _____ 18

Fresh egg pasta filled with roasted butternut squash and mascarpone cheese. Served with a lemon tumeric cream, toasted walnuts, and curried maple syrup.

Our **SOUP**

She Crab _____ 16

A rich creamy stock made with blue crab, sherry, herbs, and spices.

Our **SALADS**

Fall Salad _____ 18

Crisp romaine tossed in a cider vinaigrette with sliced gala apples, dried cranberries, feta cheese, smoked bacon and toasted pecans served with a house made rosemary pumpkin cracker.

Harvest Plate _____ 18

Grilled asparagus, peppers, marinated chick peas, tabbouleh salad, baba ghanoush, warm pita, tomato tahini, tzatziki, and chili aioli.

Our **SORBET**

Refreshing, palate cleansing house-made sorbet.

No substitutions please.

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

Our **ENTRÉES**

Filet of Beef Tenderloin _____ 42

Grilled with house coffee rub served resting on herb toast with mushroom ragout gratin, merlot demi-glace, and truffle oil.

Norwegian Salmon _____ 38

Grilled with our house fish rub and served with a fried roasted onion rice cake, tropical salsa, and basil aioli.

Muscovy Duck Breast _____ 40

Marinated and pan seared duck breast served medium rare with sweet potato chutney, parsnip chips, and an orange poultry demi-glace.

Asian Pork Tenderloin _____ 40

Grilled with a soy ginger glaze, topped with tender short rib, a smoked demi-glace, jalapeno aioli, and spicy coleslaw.

Vegetarian Strudel _____ 29

Filo pastry filled with wild mushrooms, rolled and baked until crisp. Served with roasted pepper cream, roasted cauliflower, artichoke tofu salad, sesame tahini and curried honey spaghetti squash.

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 Du Jour _____ 16

Chef's daily selection of house-made cheesecake.

Chocolate Bavaois _____ 16

Chocolate custard on a chocolate cookie crust topped with chocolate ganache, white chocolate sauce, almond tuile, and toasted almonds.

Apple Pecan Cake _____ 16

A moist spice cake with a buttery brown sugar icing, candied pecans, sweet cream, and vanilla ginger Chantilly.

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