



WINTER 2022
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**

Baby Brie _____ 20
Baby Brie wrapped in an almond puff pastry then baked. Served with a brown sugar butter and dried mission figs.

Roasted Vegetable Wrap _____ 18
Asparagus, cauliflower, peppers, mushrooms and greens tossed in a dashi vinaigrette, rolled in a flour tortilla and sliced. Served with a root vegetable coleslaw, onion salsa and chipotle sauce.

Charcuterie Board _____ 24
Fresh daily selection of cured meats, cheeses, pâtés or terrines, olives, dips, and mustards.

Our **SOUP**

Wild Mushroom _____ 16
Oyster, shiitake, porcini and morel mushrooms in a chicken broth with white wine and cream. Garnish with chive crème fraiche and fried mushrooms.

Our **SALADS**

Wedge Salad _____ 18
Baby iceberg lettuce served with blue cheese dressing, crisp smoke bacon, grape tomatoes and balsamic syrup.

Winter Greens _____ 18
Fresh greens tossed with roasted garlic lemon vinaigrette, root vegetables, chevre cheese and toasted pumpkin seeds with a chili poppy seed cracker.

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 _____ 43
Tossed in our house coffee rub, grilled and served with a brandy peppercorn sauce and roasted shallots.

Lamb Stew _____ 42
Roasted Lamb in an orange cabernet demi-glace. Served with a chili gremolata, pan seared flat bread and curried cheesy grits.

Free Range Chicken _____ 30
Grilled marinated free-range chicken breast and thigh braised in a lemon rosemary cream with porcini risotto.

Trout Fillets _____ 38
Grilled Rainbow Trout fillets with an eggplant puree, lime coconut milk, peppers, asparagus, shiitake mushrooms and peas.

Vegetarian _____ 29
A coconut peanut Soba noodle, black eyed peas, grilled tofu, zucchini, herb turmeric aioli, fried filo and scrambled egg flower.

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 Flourless Cake _____ 16
A rich dense cake finished with chocolate ganache, raspberry coulis and vanilla Chantilly.

Carrot Walnut Bomb _____ 16
A moist carrot walnut cake with an orange ginger custard center, white chocolate ganache, sweet and candied walnuts.

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