



**SUMMER 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**

**Sea Scallops** 29  
Pan seared scallops with strawberry rhubarb jam, pepper demi-glace, lime yogurt, crispy pancetta and sweet potato chips.

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

**Spread Trio** 19  
Cilantro chili bean spread, roasted garlic puree and roasted tomato hummus with grilled pita and fresh veggies.

Our **SOUP**

**Smoked Trout Chowder** 16  
Creamy chowder with roasted corn, smoked trout, crème fraiche, chives and crostini.

Our **SALADS**

**Summer Greens** 18  
Fresh greens tossed with a pear vinaigrette, dried mission figs, Maytag blue cheese and toasted almonds. Served with a fresh herb cracker and jalapeno pickled eggs.

**Caprese** 18  
Heirloom tomatoes with fresh buffalo mozzarella cheese, basil chiffonade, balsamic syrup, basil oil, cracked black pepper and sea salt.

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 and seasoned with our house coffee rub and served with sautéed wild mushrooms, madeira demi-glace and crispy onion straws.

**Morel Chicken** 38  
Pan seared free range chicken breast with sautéed morel mushrooms, Marsala wine cream, creamy risotto, peas and prosciutto.

**Vegetarian Delight** 29  
Crispy legume spring rolls, lemon curry turmeric rice cake and grilled vegetable satay served with mushroom ginger dashi, aji panca sauce and saikyo miso.

**Striped Bass** 41  
Pan seared Striped Bass with a dill soubise, creamy coleslaw, sauteed fresh lo mein noodles and egg rolls crisps.

**New York Strip** 47  
Grilled cold smoked pepper crusted NY strip served with bacon jam and port demi-glace.

A la carte **SIDES**

Starch  
**Gratin Dauphinois Potatoes** 7  
Baked thinly sliced potatoes layered with cream and garlic.

Vegetable  
**Market** 7

Our **DESSERTS**

**Cheesecake** 16  
Chef's daily selection of house-made cheesecake.

**Crème Brulee** 16  
Orange custard topped with a golden sugar crust and finished with an orange marmalade.

**French Crepe Cake** 16  
French crepes layer with white chocolate mint mousse and topped with chocolate ganache, white chocolate cream and vanilla Chantilly.

**Peach Gratin** 16  
Fresh poached peaches in a spiced simple syrup, topped with a sabayon cream and browned.

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