



FALL 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**

Thai Shrimp Fritters _____ 25
Fried crispy and fluffy Shrimp fritters served with lime mayo and curried garlic chili soy.

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

Lobster Mac and Cheese _____ 29
Maine lobster meat tossed with white wine, saffron cream, white cheddar, gemelli pasta, fresh dill and toasted bread.

Spread Trio _____ 19
Lemon curry split peas puree with turmeric, fresh dill yogurt tzatziki and cowboy caviar made with a mixture of black eyed peas, avocado, roasted peppers, tomato, scallions, lime and Garlic. Served with crostini's, corn tortilla chips and fresh veggies.

Our **SOUP**

Cream of Butternut Squash _____ 16
Creamy butternut squash puree finished with honey and toasted pumpkin seeds.

Our **SALADS**

Harvest Salad _____ 18
Spinach tossed with dried cranberries, quinoa and smoked chicken in an orange balsamic vinaigrette. Topped with toasted almonds and goat cheese.

Fall Romaine _____ 18
Fresh romaine with avocado, oven roasted tomatoes, grapes, creamy cashew dressing and a parmesan wafer.

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 _____ 44
Grilled Filet of Beef tenderloin served with cabernet demi-glace, white truffle mashed potatoes and garlic crouton.

Chili Crusted Salmon _____ 40
Grilled and served with roasted pepper cream, tzatziki aioli, ginger carrot coleslaw and crisp shoestring potatoes.

Tuscan Chicken Scaloppini _____ 36
Thinly pounded pan fried chicken breast sautéed with olive oil, tomato, spinach, basil, garlic, white wine, parmesan and bacon. Served over angel hair pasta.

Vegetarian Delight _____ 29
Roasted butternut squash, chick peas, sweet potato, apples, honey and toasted walnuts. Tuscan salad with artichoke hearts, roasted peppers, fresh mozzarella and house vinaigrette. Cheese and mushroom duxelle filled puff pastry, baked and served with garlic herb mayo.

Skirt Steak _____ 46
Grilled with our house coffee rub, layered with wild mushrooms, blue cheese and a roasted shallot demi-glace.

Bone-In Pork Chop _____ 41
Grilled and topped with an Applejack demi-glace, sweet and sour fruit agrodolce and sweet potato gnocchi.

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.

Chocolate Orange Pudding Cake _____ 16
Layered with puff pastry and orange scented chocolate custard. Finished with chocolate ganache and served with vanilla sweet cream and toasted hazelnuts.

Apple Caramel Cake _____ 16
Moist spice cake filled with granny smith apples, served warm with salty caramel, vanilla whipped cream and candied pecans.

Pumpkin Panna Cotta _____ 16
Spiced cream layered with roasted pumpkin, praline and a cardamom cookie.

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