



SPRING 2023
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!

80

A la carte orders welcome.

Our **APPETIZERS**

- Carpaccio** _____ 25
Paper thin slices of charred filet of beef tenderloin with asiago aioli, cracked black pepper, and crostini.
- Charcuterie Board** _____ 24
Fresh daily selection of cured meats, cheeses, pâtés or terrines, olives, dips, and mustards.
- French Baguette** _____ 19
Toasted French baguette topped with chevre cheese and grape preserves. Served with fresh greens tossed in a light vinaigrette.
- Crab Margarita** _____ 26
Jumbo lump crab tossed with smoky tequila, lime, chives, grapeseed oil, cracked black pepper, and served with a curried cracker.

Our **SOUP**

- Shrimp Bisque** _____ 16
Creamy shrimp bisque with crème fraiche, grilled shrimp, and crostini.

Our **SALADS**

- Spring Greens** _____ 18
Mixed greens tossed in an orange poppy seed dressing with celery, carrots, fresh mozzarella, and toasted walnuts.
- Baby Wedge** _____ 18
Baby iceberg wedge with Maytag blue cheese dressing, crisp bacon, roasted tomatoes, crack black pepper, and balsamic syrup.

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** _____ 45
Grilled filet of beef tenderloin with a smoked chili demi-glace, roasted sweet peppers, mushrooms, and crisp smoked pork belly.
- Halibut** _____ 45
Pan-seared halibut seasoned with a toasted kale rub served with a fennel velouté, jumbo lump crab mashed potatoes, and green onion.
- Free Range Chicken** _____ 36
Grilled free-range chicken breast with a dry vermouth and fresh sage cream sauce, prosciutto, and hanover crisps.
- Vegetarian Delight** _____ 29
Grilled pita topped with avocado, roasted tomatoes, olives, smoked gouda, and chili cilantro crema, cauliflower gratin with a Manchego and almond sauce, and seared tofu tabbouleh.
- Bone-in Delmonico** _____ 47
Bone-in Delmonico tossed in our house coffee rub and grilled. Served with fresh herb compound butter, shiitake mushrooms, and horseradish aioli.
- Veal Piccata** _____ 42
Thinly sliced veal sautéed with lemon brown butter, capers, and parsley, served with sun-dried tomatoes and angel hair pasta.

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.
- Rum Baba** _____ 16
A French pastry filled with dried fruit, basted with a sugary rum syrup, and finished with a grilled pineapple cream sauce.
- Chocolate Pot de Crème** _____ 16
A light and delicate chocolate custard served with a house-baked tuile cookie.
- Raspberry Tart** _____ 16
Flakey tart crust with mascarpone pastry cream, fresh raspberries, raspberry coulis, and vanilla whipped cream.

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