



WINTER 2024
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**

- Baked Brie** _____ 24
Baby brie wrapped in prosciutto and puff pastry served with a dried fruit compote in simple syrup and warm baguette.
- Charcuterie Board** _____ 24
Fresh daily selection of cured meats, cheeses, pâtés or terrines, olives, dips, and mustards.
- Fried Oysters** _____ 26
Fresh oysters breaded, fried and served with marinated coleslaw, chili aioli and tomato concassé.
- Spread Trio** _____ 19
Roasted tomato baba ganoush, spicy bean hummus, and olive pepper tapenade with infused oils, crostini, and pita.

Our **SOUP**

- Smoked Trout Corn Chowder** _____ 14
Hearty chowder with smoked trout, roasted corn, chive, crème fraîche, and crostini.

Our **SALADS**

- Winter Greens** _____ 16
Fresh greens with oven-roasted tomatoes, feta cheese, parsley, balsamic vinaigrette, and toasted walnuts.
- Asian Salad** _____ 16
Soy angel hair noodles tossed with greens, roasted peppers, Asian vinaigrette, and asiago cheese.

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 topped with bacon jam, roasted shallot demi-glace, and rosemary truffle-fried potato.
- Striped Bass** _____ 40
Sautéed with tamarind chili sauce served with lemon ginger rice and fried garlic chips.
- Veal Scaloppini** _____ 36
Sautéed pounded and seasoned veal cutlets topped with crab gratin over angel hair pasta.
- Vegetarian Delight** _____ 30
Puff pastry tart with caramelized onion, mushrooms, and herb mayo. A chickpea, black bean, cucumber, and tomato salad paired with crisp tofu tossed in peanut sauce. Served alongside creamed spinach with gemelli pasta and topped with asiago cheese.
- Asian Shrimp** _____ 39
Fresh shrimp sautéed with buttered rice noodles, soy garlic chili sauce, green onion, and fried pork belly.
- Chicken Fricassee** _____ 36
Stewed chicken with sherry, chicken broth cream mushrooms, tomato gnocchi, and finished with manchego cheese.

A la carte **SIDES**

- Starch** _____ 7
Market.
- Vegetable** _____ 7
Market.

Our **DESSERTS**

- Cheesecake** _____ 16
Chef's daily selection of house-made cheesecake.
- Triple Chocolate Bread Pudding Bomb** _____ 16
Rich chocolate bread pudding filled with warm ganache, nut praline, and house-made vanilla ice cream.
- Lemon Blueberry Crumb Cake** _____ 16
Moist lemon blueberry crumb cake served with blueberry coulis, sweet cream, and lemon curd.
- Apple Strudel** _____ 16
Baked Granny Smith tart apples, butter, cinnamon sugar, and raisins in pastry served with a sweet cream sauce and candied pecans.

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