



Spring 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**

- Shiitake Crab Gratin** _____ 25
Lump crab with smoky bacon, shiitake mushrooms and Parmesan sweet chili soy aioli.
- Charcuterie Board** _____ 24
Fresh daily selection of cured meats, cheeses, pâtés or terrines, olives, dips, and mustards.
- Smoked Salmon** _____ 24
with sweet corn pancake, pickled red onion, capers, pine nuts and lemon dill sour cream.
- French Baguette** _____ 19
Fresh French baguette with peppered chevre and strawberry rhubarb preserves.

Our **SOUP**

- Wild Mushroom Bisque** _____ 14
with crème fraîche and crostini.

Our **SALADS**

- Cape Cod** _____ 16
Spring greens tossed with dried cranberry, apples, crisp bacon, walnuts, blue cheese and orange Dijon vinaigrette.
- Spring Greens** _____ 16
Buckwheat noodles tossed with greens, asparagus, roasted baby carrots, green goddess dressing and toasted Brazil nuts.

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** _____ 48
Grilled with sliced prosciutto, herb butter, cabernet demi-glace and horseradish mashed potato.
- Trout** _____ 38
Sautéed Trout fillet with lemon beurre Blanc, Cajun smoked shrimp and dill risotto.
- Parmesan Chicken** _____ 34
Pan-seared Chicken breast with pappardelle pasta, roasted peppers, asparagus and bacon in a garlic cream sauce with fresh Parmesan.
- Vegetarian Delight** _____ 30
Basil and fresh buffalo mozzarella and tomato turnover with saffron yogurt, black bean timbale, coconut tofu, sweet chili sauce and marinated mushrooms.
- Rack of Lamb** _____ 54
Roasted pesto-crust rack of lamb with a port demi-glace and fried tomato polenta.
- Bacon Wrapped Salmon** _____ 38
Roasted Salmon wrapped in bacon, basted with honey BBQ jalapeno glaze, lime cilantro aioli and ginger black rice.

A la carte **SIDES**

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

Our **DESSERTS**

- Cheesecake** _____ 16
Chef's daily selection of house-made cheesecake.
- Sweet Potato Pie** _____ 16
Fresh-baked sweet potato pie with toasted pecan brown sugar and buttercream.
- Vanilla Pudding Cake** _____ 16
Served with mango puree, sweet cream and an almond tuile cookie..
- Chocolate Panna Cotta** _____ 16
Chocolate custard with berry compote and vanilla Chantilly.

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