

Appetizers

Mediterranean Sampler / Mozzarella Maison avec sa Garniture Méditerranéenne 10

House made mozzarella with grilled tomatoes, artichoke hearts, olives,
& a white balsamic vinegar and *Rosemary Oil drizzle (Brancott Sauvignon Blanc)

Escargot / Escargots Sautés 14

Escargot sautéed with a garlic & smoked paprika compound butter, chorizo,
roasted red pepper, onion, olives, & orecchiette pasta (El Círculo Rioja)

***Organic Calves' Liver / Foie de Veau Poêlé** 14

Sautéed with house made veal bacon and pearl onions, served
with a brie crostini and *Cherry Balsamic Vinegar drizzle (D'Arenberg 'Stump Jump' Shiraz)

Crown of Roasted Rabbit Saddle / Lapin Bardé de Bacon 15

Rabbit saddle wrapped in bacon with pommes 'Anna' and a chasseur sauce (Windy Bay Pinot Noir)

***Surf & Turf / Assiette Terre et Mer** 15

Black pepper crusted, seared skirt steak, and a garlic oil
marinated grilled colossal shrimp with a roasted tomato caper aioli,
served with a mushroom onion ragout (Principi di Butera Nero D'Avola)

Artisanal Cheese Plate / Plateau de Fromages Artisanaux 13

House-Made Charcuterie Plate / Plateau de Charcuterie Maison 13

House-Made Seafood Charcuterie Plate / Plateau de Charcuterie de la Mer Maison. 14

Combination of Artisanal Cheese Plate & House-Made Charcuterie Plate 16

Soups

French Onion Soup / Soupe à L'Oignon Gratinée 10

With a touch of white wine (Fleur du Cap Chardonnay)

Soup of the Day / Soupe du Moment 9

Seafood Soup of the Day / Soupe du Moment de la Mer 10

Salads

Mesclun Greens with Vegetable Garniture / Mesclun Avec sa Garniture de Légumes 9

Raspberry honey vinaigrette (Bogle Merlot)

***Stacked Caesar / Tour de Salade César** 13

Free-range hard boiled egg, marinated tomato, white anchovies, shaved Parmesan, crouton
(Brancott Sauvignon Blanc)

Goat Cheese Croquette Salad / Croquette de Chèvre en Salade 14

Pistachio & almond crusted goat cheese, grapes, & spring onions, served with a *Champagne
Mimosa vinaigrette on arugula & endive (Brancott Sauvignon Blanc)

***Tuna Roll Salad / Rouleaux de Thon sur Lit de Salade Asiatique** 15

Tuna, cucumber, and pickled ginger rolls with a carrot, kohlrabi and cabbage slaw, Asian greens,
green apple wasabi aioli and a soy ginger sesame vinaigrette (La Chapelle du Bastion Picpoul de Pinet)

Lamb Salad / Salade aux Samosas d'Agneau 14

Lamb samosa, *Tandoori oil roasted cauliflower, sultanas, spiced cashews,
spring onion, grilled romaine & a sweet curry vinaigrette (Willm Pinot Gris)

*There will be a \$2 charge for splitting Appetizers, Salads &/or Desserts & a \$5 charge for splitting Entrées.
The Wine Tastings, suggested with each dish, are a 3 ounce pour. Full 6 ounce glasses are also available.*

Plats Principaux

Vegetarian Risotto / Risotto Végétarien 24

Roasted golden baby beets, smoked feta, fried chickpeas, fava beans, & roasted cippolinis with a spinach & beet green risotto served with a roasted garlic oil drizzle (*Santa Cristina Chianti Superiore*)

Chicken Musakhan / Poulet aux Épices du Moyen-Orient 28

Supreme of chicken roasted with onions, sumac, allspice, saffron and sautéed pine nuts, served with couscous, a mint yogurt cucumber salad, & grilled flatbread (*Zardini Valpolicella Ripasso Superiore*)

Veal Blanquette / Blanquette de Veau 35

In a rich veal velouté served with peas, carrots, wild mushrooms, & a brie potato croquette (*Fleur du Cap Chardonnay*)

Stuffed Rabbit / Cuisse de Lapin Farcie 34

Roasted, herbed mushroom & bacon stuffed rabbit leg with baby potatoes, peas, carrots, & pea tendrils served with a sauce moutard (*Windy Bay Pinot Noir*)

Crab Cakes / Croquettes de Crabe 39

Jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted fingerling potatoes, asparagus (*Fleur du Cap Chardonnay*)

***Mixed Grill / Grillades Printanières 38**

Rabbit porterhouse, braised venison osso bucco, & house made sausage with a quinoa pilaf served with anticuchos, vegetables, & a roasted pepper açai berry brown sauce (*El Circulo Rioja*)

***Scallops / Poêlée de Pétoncles 38**

**Blood Orange Oil* seared with a toasted almond rice pilaf, balsamic caviar, spring vegetables, smoked tuna 'bacon,' & a **Cherry Balsamic Vinegar* drizzle (*Windy Bay Pinot Noir*)

***Fish Du Jour / Poisson du Jour 36**

Almond dusted, pan seared, served with basmati rice, wilted spinach, & a green apple coconut curry sauce (*La Chapelle du Bastion Picpoul de Pinet*)

***Shrimp Carbonara / Carbonara aux Crevettes 38**

Shrimp & gnocchi carbonara with veal bacon, spring peas, pea tendrils, grana padana, & fava beans in a rich cream sauce topped with a free-range egg yolk (*Bollini Pinot Grigio*)

***Tuna / Thon Poêlé à l'Orientale 35**

Soy ginger & garlic marinated seared tuna served with fried brown jasmine rice, seasonal vegetable, duck egg, & a crab egg roll with soy dipping sauce (*Fleur du Cap Chardonnay*)

Veal Paupiette / Paupiette de Veau aux Fruits de Mer 38

Stuffed with lobster and crayfish over lentil and rice pilaf, served with nantua sauce and asparagus (*Fleur du Cap Chardonnay*)

**The Wine Tastings, suggested with each dish, are \$6 each for a 3 ounce pour.
Full 6 ounce glasses are also available.**

PLEASE REFER TO OUR A LA CARTE STEAK MENU FOR A
FULL SELECTION OF IN-HOUSE BUTCHERED BEEF

Dessert

Any Selection from our Dessert Tray 10 - 12

Imported Cheese Plate 13

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*item is from  **SECOLARI**
The gift of artisan oils, vinegars
& other enrichments

A La Carte Steak Menu

All Steaks are Graded USDA Choice or Higher,
Hand-Cut in House, and

Now served with two sides
& your choice of either 1 topping or 1 sauce

*FILET - 8oz	42
*DELMONICO - 8oz	38
*NEW YORK STRIP - 12oz	38

Sauces

Moutard

Lebanese Aromatic Spices and Saffron

Herbed Bordelaise

White Wine Whole Grain Mustard

Roasted Pepper Açai Berry Brown

Toppings

Maître D'Hôtel Butter

Blue Cheese

Truffle Butter

Garlic & Smoked Paprika Butter

Wild Mushrooms w/ Garlic & Parsley

Grilled Tomatoes, Artichoke Hearts,
& Olives

Sides

Mushroom Onion Ragout

Fingerling Potatoes

Spinach & Beet Green Risotto

Gnocchi Carbonara

Brie Potato Croquette

Baby Turnips, Peas, & Carrots

Additional Offerings

(only available with the purchase of an entrée)

4oz Jumbo Lump Crab Cake - 10

4oz Of Jumbo Shrimp - 8

2oz Foie Gras - 10

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.