

## *Appetizers*

- Roasted Vegetables / Légumes Rôtis** 10  
Roasted carnival cauliflower and rainbow carrots with garlic hummus and a \*Tandoori Masala oil drizzle (Willm Gewürztraminer Reserve)
- Local Organic Veal Pâté / Pâté de Veau** 14  
Veal pâté with pistachios, cranberry orange shallot relish, celery root remoulade and pain d'épices crostini (La Porte de L'Abbaye Pouilly Fumé)
- Fried Calamari / Calmars Frits** 15  
Battered and fried with Winter greens, a spicy paprika, garlic and saffron aioli and fried chickpeas (Willm Gewürztraminer Reserve)
- English Pork Pie / Tourte Anglaise au Porc** 17  
Myrtle Woods pork sausage and quail egg short crust pie with an English ale mustard (Bouchard Père et Fils Chardonnay)
- Scallops / Poêlée de Noix de St Jacques** 17  
Seared with cider braised Winter greens and shallots, a butternut squash puree and spiced pecans (Chateau St. Michelle Chardonnay)
- Artisanal Cheese Plate / Plateau de Fromages Artisanaux** 14
- House-Made Charcuterie Plate / Plateau de Charcuterie Maison** 15
- House-Made Seafood Charcuterie Plate / Plateau de Charcuterie de la Mer Maison.** 15
- Combination of Artisanal Cheese Plate & House-Made Charcuterie Plate** 17

## *Soups*

- French Onion Soup / Soupe à L'Oignon Gratinée** 10  
With a touch of white wine (Chateau St. Michelle 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 (Tangley Oaks Merlot)
- \*Stacked Caesar / Tour de Salade César** 13  
Free-range hard boiled egg, marinated tomato, white anchovies, shaved Parmesan, crouton (Brancott Sauvignon Blanc)
- Winter Fruit Salad / Salade aux Agrumes** 15  
Orange, blood orange and grapefruit supremes, pomegranate arils, avocado, cashews, garden romaine and a \*Honey Ginger Balsamic vinaigrette (Ipsum Verdejo)
- Spinach and Pancetta Salad / Salade aux Épinards et à la Pancetta** 16  
Warm local & organic pancetta, white beans, roasted tomatoes and peppers, Pecorino Romano, olive bread croutons and a spicy olive and \*Roasted Garlic Oil dressing (Michele Chiarlo Barbera D'Asti)
- Rabbit Sausage Salad / Saucisse de Lapin en Salade** 17  
Warm red and purple potato salad with house made rabbit sausage, pearl onions and peas tossed in a whole grain mustard dressing over baby kale (La Porte de L'Abbaye Pouilly Fumé)

*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

## Vegetable Polenta / Polenta aux Légumes 24

Wild mushroom and leek polenta cake with wilted spinach, smoked gruyère, Brussels sprouts, Winter squash with roasted shallots and a porcini soubise sauce (Bogle Pinot Noir)

**Blood Orange Glazed Game Hen / Poulet de Cornouailles à l'Orange Sanguine 30**  
Blood orange glazed split game hen with a cranberry cornbread bread pudding, wilted greens and a \*Blood Orange Oil and an agrodolce sauce (Willm Gewürztraminer Reserve)

**Braised Pork Shoulder / Épaule de Porc Braisée 32**  
Chili rubbed pork shoulder with red onion and sage derby grits, broccolini and a Chile rojo sauce (El Círculo Rioja)

**Local Organic Pork Chop and Sausage / Porc Bio du Terroir en 2 Façons 35**  
Myrtle Woods pork chop and house made garlic pork sausage with a warm lentil and bacon salad, Winter vegetables, a pork Bordelaise sauce and a savory lard biscochito (El Círculo Rioja)

**Crab Cakes / Croquettes de Crabe 39**  
Jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted fingerling potatoes, asparagus (Chateau St. Michelle Chardonnay)

**Local Organic Veal Osso Bucco 39**  
Served with saffron risotto, roasted tomatoes, fennel and onions and a smoked veal demi glace (Michele Chiarlo Barbera D'Asti)

**Local Organic Veal Choucroute Garni/ Choucroute Garnie au Veau 38**  
House made veal sausage, smoked braised veal belly and sliced stuffed veal breast with roasted carrots, sauerkraut, turnips and a Bordelaise sauce (Bogle Pinot Noir)

**Spanish Seafood and Chorizo / Fruits de Mer et Chorizo 37**  
House made chorizo, mussels and shrimp with saffron rice stuffed piquillo peppers, roasted fennel, onions and tomatoes and a Romesco sauce (El Círculo Rioja)

**\*Herbed Lamb Rack / Carré d'Agneau aux Herbes 38**  
Herb crusted lamb rack with a white bean, roasted red pepper, artichoke and spinach ragout with grana padana and a lamb demi glace (Ogier Artesis Rouge Côtes du Rhône)

**Seared Scallops / Poêlée de Noix de St Jacques 39**  
Seared scallops with roasted tomatoes, olives, preserved lemons, pine nuts, couscous and Winter squash (Chateau St. Michelle Chardonnay)

**Venison Savoyard / Chevreuil à la Savoyarde 40**  
Venison scallopini with sliced venison ham, wilted spinach, smoked gruyère, tomato concassé and a venison Bordelaise over papardelle pasta (Ogier Artesis Rouge Côtes du Rhône)

## Dessert

Any Selection from our Dessert Tray 10 - 12

Imported Cheese Plate 14

*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

\*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

Chile Rojo  
Romesco  
Bordelaise  
Porcini Soubise  
Tomato Concassé

## Toppings

Maitre D'Hôtel Butter  
Blue Cheese  
Truffle Butter  
Porcini Marchand du Vin Butter  
Wild Mushrooms w/ Garlic & Parsley

## Sides

White Bean, Roasted Pepper, Artichoke & Spinach Ragout  
Wild Mushroom & Asparagus  
Red Onion & Sage Derby Grits  
Roasted Carrots & Turnips  
Butternut Squash & Brussels Sprouts with Shallots

## Additional Offerings

*(only available with the purchase of an entrée)*

4oz Jumbo Lump Crab Cake - 12  
4oz Of Jumbo Shrimp - 8  
2oz Foie Gras - 10