

## *Appetizers*

- Spring Vegetable Gratin / Gratin aux Légumes Printaniers** 14  
Carrots, turnips, peas, potatoes, broccolini and cauliflower topped with melted raclette and micro greens (Bouchard Chardonnay)
- Risotto Cake / Croquette de Risotto aux Truffes** 15  
Truffle risotto cake with wild mushrooms, pea tendrils and a pea puree (Chateau St. Michelle Chardonnay)
- Mediterranean Fried Calamari / Calmars Frits à la Méditerranéenne** 16  
Battered and fried with cheese stuffed olives, roasted peppers, crumbled feta, sorrel chiffonade and Romesco sauce (Márques de Cáceras Albariño)
- Smoked Pork Belly / Poitrine de Porc Fumée** 15  
Myrtle Woods smoked pork belly and white cheddar cheese Jalousie with a \*garlic oil caper aioli (Caboche Côtes du Rhône Rouge)
- Rabbit Tart / Tourte au Lapin** 15  
Savory rhubarb and onion tart topped with rabbit confit, pea tendrils and a \*honey ginger balsamic drizzle (Bogle Pinot Noir)
- 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)
- Spring Salad / Salade Printanière** 15  
Fresh picked vegetables and greens with a mint pea and feta beggar's purse, leek tie and herbed crème fraîche dressing (Bouchard Chardonnay)
- Lyonnaise Salad / Salade Lyonnaise** 16  
Watercress, frisée, Myrtle Woods smoked rosemary ham, soft poached duck egg, marinated goat cheese crotin, roasted pearl onions and a dijon vinaigrette (Bouchard Chardonnay)
- \*5 Spiced Tuna Salad / Thon aux 5 Épices en Salade** 15  
Seared tuna with Chinese 5 spiced fried rice paper crisps, Asian greens, sliced snow peas and carrots with a \*lime oil sesame soy dressing (Pierre Sparr Riesling)

*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

**Spicy Cous Cous with Spring Vegetables / Couscous Épicé aux Légumes de Saison** 24  
Spicy cous cous with roasted tomatoes, carrots, turnips, cauliflower, spinach, feta, fried chickpeas and a lemon parsley sauce (Brancott Sauvignon Blanc)

**Stuffed Chicken Breast / Suprême de Poulet Farcie** 28  
Supreme of chicken stuffed with apple rhubarb chicken sausage with wilted greens, Colusari red rice and a rosemary Calvados sauce (Chateau St. Michelle Chardonnay)

**Game Bird Duo / Duo de Gibiers à Plumes** 36  
Roulade of pheasant and a duck confit and morel mushroom risotto, grilled asparagus and a white onion peppercorn sauce (Chateau St. Michelle Chardonnay)

**Copper Penny Farms Veal Sausage / Saucisse de Veau Local** 35  
With papardelle, Swiss chard, spinach, a veal Bolognese sauce & Pecorino Romano (Tiziano Chianti Riserva)

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

**Pork Chop Crepinette / Crépinette de Porc** 37  
Spinach and mushroom pork chop crepinette with fava beans, potatoes, roasted yellow peppers, a pork trotter tomato soubise and Swiss chard chiffonade (Duboeuf Moulin-à-Vent Beaujolais Single Cru)

**Mixed Seafood / Palette de Fruits de Mer** 38  
Shrimp, seabass cheek, shellfish and calamari with spring potatoes, heirloom carrots, fennel and a tomato, garlic, shallot, parsley and tarragon fumet poured tableside (Vermentino di Sardegna "i Fiori" Pala)

**Local Organic Veal Scaloppini / Escalope de Veau Bio** 38  
Sautéed and served with roasted cauliflower and potatoes, heirloom fennel and Piedmontese sauce (Tiziano Chianti Riserva)

**Rabbit Leg / Cuisse de Lapin** 37  
Fricassee of smoked bacon and herb stuffed rabbit leg with carrots, turnips, baby potatoes and a mustard beer sauce (Bogle Pinot Noir)

**Shrimp and Gnocchi Carbonara / Gnocchis Carbonara aux Crevettes** 38  
Shrimp and pancetta with gnocchi, spring peas, pea tendrils, grana Padano, a garlic cream sauce and a free range egg yolk (Chateau St. Michelle Chardonnay)

**\*Mixed Grill Trio / Trio de Grillades** 39  
Farro stuffed flank steak roulade, lamb chop, & roasted duck leg with a dark cherry duck bordelaise, served with broccolini and roasted shallots (Tangley Oaks Merlot)

## 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

Beer Mustard Sauce  
Dark Cherry Duck Bordelaise  
Bordelaise  
Veal Bolognese  
White Onion Peppercorn Sauce

## Toppings

Maitre D'Hôtel Butter  
Blue Cheese  
Truffle Butter  
Cajun Butter  
Wild Mushrooms w/ Garlic & Parsley

## Sides

Fava Beans & Potatoes with Roasted Yellow Peppers  
Wild Mushroom & Asparagus  
Truffled Risotto Cake  
Roasted Carrots & Turnips  
Gnocchi with Peas & a touch of Garlic Cream Sauce  
Roasted Fingerling Potatoes

## 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