

Appetizers

- Wild Mushroom Macaroni & Cheese / Gratin de Pâtes aux Champignons Sauvages** 15
Prairie Breeze white cheddar and Farfallini macaroni & cheese with smoked wild mushrooms, peas, roasted pearl onions, and an herbed crumb topping (Pala Vermentino di Sardegna "i Fiori")
- Fall Venison / Chevreuil Poêlé** 14
Seared venison flank steak with arugula, a Fall fruit and vegetable mostarda, & a honey goat cheese crostin (Santa Cristina Chianti Superiore)
- Spanish Tart / Tarte Salée à l'Espagnole** 12
Spanish cured bacon, leek, and Manchego tart with a roasted pepper and smoked paprika coulis (El Círculo Rioja)
- Scallops / Poêlée de Pétoncles** 15
Seared scallops in a filo "nest" with apples, sultanas, and pistachios tossed in a blood orange aioli (Pierre Sparr Riesling)
- Foie Gras Terrine / Terrine de Foie Gras** 17
With ground cherry preserves and toasted brioche (Château Petit Vedrines Sauternes)
- 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** 18

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)
- Fall Salad / Salade Automnale** 17
Pumpkin croquettes, candied chanterelles, roasted cipollini onions, garden greens, & a white balsamic vinaigrette (Cycles 'Gladiator' Pinot Noir)
- Bresaola Salad / Bresaola en Salade** 16
Arugula & radicchio with house-cured bresaola, cipollini onion, persimmon, garlic butter croutons, and a green onion vinaigrette (Santa Cristina Chianti Superiore)
- Tuna Salad / Salade Orientale au Thon** 15
Seared tuna with an Asian vegetable and soba noodle salad, sesame ginger soy vinaigrette, fried wonton chips, & a black garlic shoyo drizzle (Pala Vermentino di Sardegna "i Fiori")

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 Moussaka / Moussaka aux Légumes** 25
Roasted fingerling eggplant moussaka with Bulgarian feta and kasseri cheeses, tomato and onion sauce with mint, basil, & parsley with chickpeas, roasted fennel & onions (*Santa Cristina Chianti Superiore*)
- Duck Ballotine / Ballotine de Canard** 35
With petit diced, roasted butternut squash, fennel, onion, wilted greens & a rosemary sauce (*Cycles 'Gladiator' Pinot Noir*)
- Local Organic Chicken / Poulet Rôti** 29
With Parmesan and pancetta bread pudding, broccolini & a marsala sauce (*Santa Cristina Chianti Superiore*)
- Surf & Turf / Assiette Terre et Mer** 36
Bistro filet with shrimp and a brandy shallot chanterelle cream sauce, garlic potato croquette & a Fall vegetable mélange (*El Círculo Rioja*)
- Crab Cakes / Croquettes de Crabe** 40
Jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted fingerling potatoes & asparagus (*Chateau St. Michelle Chardonnay*)
- Mediterranean Cod / Cabillaud aux Saveurs Méditerranéennes** 38
Fennel pollen crusted cod with a preserved lemon and green olive sauce, farfoucha cous cous & grilled artichokes (*Bouchard Chardonnay*)
- Copper Penny Farms' Veal Sausage / Saucisse de Veau Copper Penny** 37
House-made roasted tomato ravioli and veal sausage with a veal Bolognese sauce, wilted spinach & Grana Padano cheese (*Zardini Valpolicella Ripasso*)
- Beef "Pot Pie" / Tourte de Boeuf** 35
Red wine braised beef tips with wild mushrooms, peas, carrots, turnips, fingerling potatoes, a rosemary demi glace & an herbed puff pastry (*H3 Cabernet Sauvignon*)
- Northwest Sampler / Spécialités du Nord-Ouest** 40
Spruce-smoked sockeye salmon, dried blueberry bison and venison sausage, wild rice, roasted fall vegetables & wilted greens with a sherry & wild mushroom sauce (*Cycles 'Gladiator' Pinot Noir*)
- Pork Chop / Côtelette de Porc** 37
Apfelwein cider brined pork chop with apple sauerkraut, garlic potato croquette, caraway carrots & a smoked pork sauce (*Cycles 'Gladiator' Pinot Noir*)
- Shrimp Nantua / Crevettes Sauce Nantua** 37
Sautéed shrimp with saffron rice, garden broccoli, with a shrimp & lobster cream sauce (*Chateau St. Michelle Chardonnay*)
- Jerk Chicken & Ox Tail / Poulet et Queue de Boeuf à la Jamaïcaine** 34
Jerk chicken thigh with pigeon peas, rice, callaloo kale with ox tail, bacon & a Jamaican fruit sauce (*El Círculo Rioja*)

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.

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

White Wine Mustard Pan Sauce
Brandy Shallot Chanterelle Cream
Veal Bolognese
Bordelaise
Rosemary Demi Glace

Toppings

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

Sides

Butternut Squash, Fennel, Onions & Greens
Parmesan Pancetta Bread Pudding
Mushroom Palmier
Garlic Potato Croquette
Wild Mushroom Macaroni & Cheese with Broccolini

Additional sides \$5.00 with entrée, \$8.00 a la carte

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