

GLUTEN FREE MENU

Appetizers

Wild Mushroom Macaroni & Cheese / **Gratin de Pâtes aux Champignons Sauvages** 15

Prairie Breeze white cheddar and macaroni & cheese with smoked wild mushrooms, peas, roasted pearl onions, and an herbed crumb topping (*Pala Vermentino di Sardegna "i Fiori"*)

Fall Venison / **Chevreuril Poêlé** 14

Seared venison flank steak with arugula, a Fall fruit and vegetable mostarda, & a honey goat cheese crotin (*Santa Cristina Chianti Superiore*)

Copper Penny Farms' Veal Sausage / **Saucisse de Veau de la Ferme Copper Penny** 14

Tomato & veal sausage stuffed peppers served with a roasted juliet tomato basil garlic sauce (*Santa Cristina Chianti Superiore*)

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

served with gluten free crackers

House-Made Charcuterie Plate / **Assiette de Charcuterie Faite Maison** 15

Combination of Artisanal Cheese Plate and House-Made Charcuterie Plate 17

Soups

French Onion Soup / **Soupe à L'oignon Gratinée** 10

With a touch of white wine with gluten free croutons (*Chateau St. Michelle Chardonnay*)

Soup of the Day 9 (may not always be available as gluten-free)

Salads

Mesclun Greens with Vegetable Garniture / **Mesclun avec sa Garniture de Légumes** 9

Finished with a raspberry honey vinaigrette (*Tangley Oaks Merlot*)

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

With free-range hard boiled egg, marinated tomato, gluten free crouton and white anchovies (*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*)

Entrées

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 Circulo 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

Gluten free gnocchi 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 Circulo Rioja*)

NOTE: ALL SAUCES MADE GLUTEN FREE with Gluten free flour used for dredging

The wine tastings suggested with each dish are a 3 ounce pour. Full glasses are also available.

*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.

Gluten Free A La Carte Steak Menu

All Steaks Are Graded USDA Choice Or Higher

*Now served with two sides
and 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

Maître D'Hôtel Butter
Bleu Cheese
Truffle Butter
Cajun Butter
Wild Mushrooms w/ Garlic & Parsley

Sides

Butternut Squash, Fennel, Onions & Greens
Wild Mushroom & Asparagus
Wild Mushroom Macaroni & Cheese with Broccolini
Roasted Fingerling Potatoes

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 of Foie Gras - 10

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