

Appetizers

Savory Cheesecake / Cheesecake Salé au Chèvre 14

Savory goat cheese cheesecake topped with a Chartreuse drizzle, micro herbs & a honey ginger balsamic aioli (Brancott Sauvignon Blanc)

Local Organic Veal Bitterballen / Croquettes de Veau 13.5

Breaded & fried veal croquettes with roasted apple mustard, pickled pearl onions & cauliflower (Brancott Sauvignon Blanc)

Fried Calamari / Calmars Frits 15

Smoked sea salt & paprika battered and fried with a warm potato salad with Chorizo & onions, shaved Manchego & a sherry vinegar reduction (Martin Codex Albariño)

Braised Oxtail / Queue de Boeuf Braisée 13

Baked turnips stuffed with braised oxtail & Swiss chard, with a sundried tomato sauce (Sierra Cantabria Rioja)

Cold Smoked Shrimp / Crevettes Fumées à Froid 15

Cold smoked shrimp toasts & a hot chili oil marinated grilled jumbo shrimp with a garlic, leek & onion relish (Brancott Sauvignon Blanc)

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)

Winter Salad / Salade Hivernale 17

Candied walnut crusted butternut squash, winter greens, shaved fennel, cured egg yolks, crumbled goat cheese & a maple Dijon vinaigrette (Brancott Sauvignon Blanc)

Duck Bacon Roulade Salad / Roulade de Bacon de Canard en Salade 18

Duck bacon wrapped duck roulade with frisée, poached pear, pistachios, hibiscus flowers & a cranberry hibiscus vinaigrette (Cycles 'Gladiator' Pinot Noir)

Ham & Beet Salad / Salade Garnie de Jambon et Betteraves 15

Roasted golden beets, house made ham, fennel & onion over a chiffonade of Swiss chard & red lettuces with a Winter spice vinaigrette (Cycles 'Gladiator' Pinot Noir)

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 Quinoa / Quinoa aux Légumes 25

Braised Belgian endive with red quinoa, beans, root vegetables, fried shallots & a roasted tomato & root vegetable sauce (Sierra Cantabria Rioja)

Game Hen / Poulet de Cornouailles 30

Semi boneless game hen stuffed with chestnut & quince, with pumpkin bread, roasted carrots & turnips, wilted Winter greens & a roasted pear sauce (Chateau Ste. Michelle Chardonnay)

Coconut Curry Shrimp / Curry Thai aux Crevettes 35

Thai coconut peanut curry shrimp with brown rice, carrots, toasted almonds & cumin seeds & a kumquat chutney (Villa Sandi Pinot Grigio)

Veal Sausage Goulash / Goulash à la Saucisse de Veau 34

Smoked paprika veal sausage with pappardelle, peppers, onions, tomatoes, green olives, smoked paprika & a brown veal sauce (Santa Christina Chianti Superiore)

Crab Cakes / Croquettes de Crabe 39

Jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted fingerling potatoes & asparagus (Chateau Ste. Michelle Chardonnay)

Pork Tenderloin / Filet de Porc à l'Érable 34

Maple glazed pork tenderloin with a split pea puree & a vol au vent filled with house made ham, peas & pearl onions (Chateau Ste. Michelle Chardonnay)

Veal Duo / Roulade et Escalope de Veau 38

Truffled wild mushroom veal roulade & veal scaloppini with a parsnip, turnip & potato puree, asparagus & a smoked porcini Demi glace (Château Haut Baraud Medoc)

Seafood Risotto / Risotto aux Fruits de Mer 39

Seared scallop, mussels & shrimp with creamy saffron risotto, broccolini, caulilini, & roasted tomatoes (Chateau Ste. Michelle Chardonnay)

Pork Belly & Sausage / Saucisse et Poitrine de Porc 34

Braised pork belly & pork sausage with a warm German potato salad with house made bacon, onion & dill, beer braised carrots & Brussels sprouts, and Bordelaise (Pierre Sparr Riesling)

Wild Game Cassoulet / Cassoulet au Gibier 38

Duck confit, boar, tomato & bean ragout topped with duck fat bread crumbs, venison sausage & crispy slices of French garlic sausage (Château Haut Baraud Medoc)

Braised Rabbit / Lapin Braisé 34

Braised rabbit, Irish cheddar grits with smoked bacon, braised cabbage & a garlic thyme cream sauce (Chateau Ste. Michelle Chardonnay)

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

Sundried Tomato
Roasted Tomato & Root Vegetable
Bordelaise
Smoked Porcini Demi Glace
Whole Grain Mustard

Toppings

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

Sides

Irish Cheddar Grits & Smoked Bacon
Wild Mushroom & Asparagus
Red Quinoa & Roasted Vegetables
Roasted Carrots & Turnips
Fingerling Potatoes
Creamy Saffron Risotto
Brussels Sprouts

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