

# FIRST

- Chilled Tomato-Saffron Soup 10.  
lobster medallion, cucumber, chive crème fraîche
- French Onion Soup Gratinée 9.  
Gruyere, crouton
- Lump Crab Tartine 15.  
mango, avocado, guava gastrique, crostinis
- Seared Sea Scallops 14.  
pickled papaya, micro greens, passion fruit vinaigrette
- Caramelized Onion and Chevre Tartlett 12.  
garlic and tomato confit, baby arugula, aged balsamic vinegar
- Seared Foie Gras 21.  
orange-shallot compote, puff pastry, pomegranate glaze
- Crispy Veal Sweetbreads 14.  
royal trumpet mushrooms, smoked bacon lardons, herbed spaetzle

# SECOND

- Frisee and Crisp Duck Breast 14.  
roasted wild mushrooms, toasted hazelnuts, shallot-mustard vinaigrette
- Arugula and Roasted Beets 13.  
shaved fennel, pistachios, Roquefort, balsamic-mint vinaigrette
- Mixed Greens 10.  
grape tomatoes, pickled red onions, brioche croutons,  
sherry-walnut vinaigrette

# THIRD

<b>Yellowfin Tuna Nicoise</b>	35.
fingerling potatoes, roasted grape tomatoes, haricots verts, baby artichokes, Nicoise olives, poached egg, warm herb vinaigrette	
<b>Lamb Two Ways</b>	39.
Five spice braised lamb shank ragout, half rack of lamb, creamy white corn polenta, baby carrots, lamb jus	
<b>Sautéed Mahi-Mahi</b>	35.
seared scallops, sweet corn and edamame risotto, tomato-fennel broth	
<b>Rosemary Roasted Organic Chicken Breast</b>	33.
fresh herb ratatouille, truffled macaroni gratin, rosemary Dijon sauce	
<b>Wild Mushroom, Fennel &amp; Leek Strudel</b>	29.
whipped sweet potato, herb beurre blanc	
<b>Grilled Black Angus Filet Mignon</b>	38.
wild mushroom duxelle, celeriac-potato puree, haricots verts, cabernet demi-glace	
<b>Poached Caribbean Lobster Tail</b>	41.
asparagus, crispy shallots, jasmine rice, Champagne-vanilla bean coconut sauce	
<b>Seared Atlantic Salmon</b>	34.
Great Northern white beans, applewood smoked bacon lardons, wilted greens, mango-rum glaze	

for parties of six or more, please accept the inclusion of a twenty percent gratuity  
for any split entree, a five dollar charge will be included

Executive Chef - Erica Miner