



DINNER MENU WINTER 2010

STARTERS

CALAMARI \$11

Tuscan style calamari served tossed in sautéed garlic, shallots, capers, tomatoes and white wine or traditionally with marinara

BRIE WELLINGTON \$12

Soft brie, baby spinach and duxelle wrapped in puff pastry topped with NY honeycomb and condensed balsamic

BUFFALO SHORT RIBS \$12

Ricotta and parmesan gnocchi with natural jus

SEARED FOIE GRAS \$14

Seared jumbo scallop, black mission fig and crispy pancetta

CRAB AND LOBSTER CAKES \$16

Red cabbage and blue cheese slaw, hot bacon vinaigrette and citrus butter sauce

SALADS

GRILL SALAD \$9

Baby greens with grape tomatoes, housemade croutons and light balsamic dressing onion

HEARTS OF ROMAINE \$10

Shaved parmesan, housemade croutons and creamy Caesar dressing

CRISPY SWEET POTATO AND SPINACH SALAD \$10

Salsify, hen of the woods mushrooms and caramelized apple vinaigrette

APPLE ALMOND SALAD \$9

Golden raisins, Feta cheese, petit frisee, with a raspberry vinaigrette

SOUP

CRISPY DUCK SOUP \$9

Pork and duck broth, brunoise of carrots,

BOULLIBASE \$9

Tomato, Saffron and Fennel broth with seasonal seafood

ENTREES

LINGUINE DI MARE \$19

Seasonal seafood in a garlic butter sauce

SEARED JUMBO SCALLOPS \$28

Sage roasted acorn squash puree, smokey chestnut hash

DUCK BREAST \$26

Caramelized apple spaetzle, Baby carrot and a rich cherry demi glaze

VEGETARIAN DU JUOR \$22

Ask your server for details

STUFFED FREE RANGE CHICKEN \$24

Shallots and hen of the woods, roasted root vegetable and purple potato demi

CORRIANDER ENCRUSTED AHI TUNA \$25

Black Thai rice, baby bok choy, grilled green onion and housemade ponzu

APPLE CIDER BRAISED PORK BELLY \$26

Asparagus risotto, petit jicama salad, natural jus

CAJUN SEARED ATLANTIC SALMON \$24

Leeks, chorizo risolet potatoes and petit frisee

GRILLED "COWBOY" STEAK \$37

White truffle Yukon gold potatoes, colossal crab succotash and smoked blue cheese demi glaze

BEEF TENDERLOIN \$31

Garlic potatoes, asparagus and red wine demi Medium well and well will be served as tournedos

CRANBERRY TENDERLOIN \$32

Tournedos of beef tenderloin, port wine blue cheese sauce, whipped potatoes, summer vegetables

EXECUTIVE CHEF ETHAN DRAKE