



## STARTERS

### **Chefs' Soup Du Jour**

Market Price

### **Fresh Shucked Oysters on the Half Shell**

Champagne & Green Peppercorn Mignonette -15-

### **Portobello Mushroom Risotto Cakes**

Chive & Chervil Salad, Warm Goat Cheese Sauce -16-

### **Antipasti Salad**

Chopped Romaine, Roasted Red Peppers, Olives, Marinated Artichokes  
Serrano Ham, Smoked Provolone, Cabernet Vinaigrette -14-

### **“Organic” Mixed Lettuce**

Garden Herbs, Grapes, Roquefort Blue Cheese, Sherry Vinaigrette -12-

### **Traditional Caesar Salad**

Shaved Parmesan, Warm Polenta Croutons, Spanish Anchovy -11-

## ENTREES

### **Apple Wood Grilled Natural Rib Eye**

Mashed Potatoes, Shiitake Mushroom & Sherry Reduction Sauce -35-

### **Peppercorn Crusted “Big Eye” Ahi Tuna**

Butternut Squash & Celery Root Rounds, Maittake Mushroom Broth -36-

### **Glazed Sonoma Duck Breast**

Wild Rice, Brunoise Carrots & Celery, Cognac Jus -38-

### **Rosemary Scented Roasted Pork Loin**

White Bean Salad, Sun-Dried Tomatoes, Olives, Celery, House-Made Tapenade -34-

### **Lemon & Herb Basted Sea Catch**

Organic Carrot Mash, Cilantro Oil, Honey Beurre Blanc -30-

### **Herb Marinated Roasted Poussin**

Frisee Salad, Bacon, Croutons, Caper & Lemon Sauce -30-

### **Hand-Made Mushroom Fettuccine Noodles**

Portobello Mushrooms, Poached Garlic, Spinach, Parmesan -28-

### **Vegetable “Tian” Tower**

Polenta, Portobello, Eggplant, Zucchini, Yellow Squash, Roasted Peppers, Spinach, Red Pepper Puree -24-

### **Chef de Cuisine: Matt Scherer**

No Smoking or Cellular Phones in the Dining Room and Terrace  
18% Service Charge will be added to Parties of Six or More

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.