



## Salads

### Heart of Romaine

white anchovies, parmesan crisp and caesar dressing

8

### Baby Spinach

spiced walnuts, golden raisins, hearts of palm, red onion and strawberry poppy seed dressing with a goat cheese fritter

9

### Grilled Escarole Salad

feta, warm caramelized onions, roasted beets and balsamic reduction

8

### Mixed Baby Greens

red wine vinaigrette, brie cheese crisp, warm hickory smoked bacon, mandarin oranges and toasted almonds

9

## Freshly Prepared Soup du Jour

cup - 3 bowl - 6

## Cold Appetizers

### Oysters on the Half Shell

minuette foam, pink sea salt crostini, sea bean slaw and lemon horseradish caviar

14

### Zinfandel Duck

frizzled wontons, poached golden beets and

greens

14

### The Three Wise Men

seared yellow fin tuna with avruga caviar, cocktail prawn and sweet chile lobster in a cucumber cup

14

## Hot Appetizers

### Pan Seared Sea Scallops

with butternut squash puree, brunoix of apple and brown butter

15

### Pumpkin Risotto

pancetta, onion, and sage with mascarpone cream

9

## Duck Confit Crêpe

## Large Plates

### Meat

#### Center Cut Beef Tenderloin

Potato pancake, haricots verts and grilled acorn squash with a porcini bordelaise

36

#### Pistachio Encrusted Lamb Chops

brie whipped potatoes, shiitake beurre blanc and bing cherry demi glace

28

#### Boneless Braised Angus Beef Short Ribs

cabernet reduction, green beans, lardoons and brie whipped potatoes

26

#### Stuffed Veal Chop Saltimboca

prosciutto, shredded brussels sprouts with saffron risotto and a sage veal demi glace

34

#### Pan Seared Free Range Chicken

sauternes grape butter sauce, grilled winter corn and oven dried tomato couscous

26

### Fish

#### Yellowfin Tuna

Sriracha figs, barley risotto and glazed patty pan squash with a shrimp creole sauce

27

#### Pan Seared Sable

Pearls and cream, frangelico butternut squash puree, roasted cauliflower and beet  
poached parisienne yukon gold potatoes

27

#### Fried Bronzini

red rice and quinoa pilaf, yellow squash, sautéed baby spinach and toasted almonds with a  
calvados parsley brown butter

34

#### Open Lobster Ravioli

with sun dried tomatoes, sautéed leeks, spinach, jumbo lump crab meat, lobster mornay  
and shiitake beurre blanc

36

### Vegetarian

#### Vegetable Wellington

with mushroom duxelles, seasonal grilled vegetables, beet coulis and a saffron beurre blanc

19

#### Charred Red Pepper Risotto

grilled acorn, spaghetti and roasted butter nut squash with mascarpone cream and toasted pepitas

18

Eau Bistro includes a 20% Gratuity for parties of 6 or larger