



Salads

Heart of Romaine

white anchovies, parmesan crisp and caesar dressing

9

Belgian Endive

feta, warm caramelized onions, roasted beet coulis, bibb lettuce and red wine vinaigrette

8

Baby Spinach

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

9

Baby Greens

sangria poached pears, stilton blue cheese and toasted almonds with a rose vinaigrette

8

Cold Appetizers

Seared Yellowfin Tuna

black and white sesame encrusted with wasabi chantilly cream, wonton crisp, red tobiko and sweet chile cucumber threads

14

Beef Carpaccio

avocado mousse, rocket salad, toasted brioche rounds, white balsamic vinegar and parmigiano reggiano

14

Winter Spring Roll

organic mushrooms, bamboo shoots, snow peas, soba noodles, purple sticky rice and napa cabbage with a spicy mustard

11

Hot Appetizers

Veal Involtini

wild mushrooms, toasted pine nuts and duck confit with sauce bordelaise

15

Pan Seared Sea Scallops

pinot gris artichoke beurre blanc with roasted red pepper and sweet potato gaufrette

14

Sweet Corn Ravioli

shallots, boursin cheese, pear tomatoes and spinach in an oregano chardonnay butter sauce with organic hon shimeji mushrooms

10

Large Plates

Meat

Center Cut Beef Tenderloin

yukon gold gruyère galette and haricot verts with a shallot sherry veal butter sauce
36

Angus Beef Strip Loin

*glazed with house made worcestershire, purple peruvian potatoes,
oven dried tomatoes and sautéed spinach*
34

Roasted Axis Venison Leg Loin

*coffee encrusted and truffle scented potatoes anna with a
port wine black currant veal reduction*
31

Braised Kurobuta Pork Belly

*roasted apples, vermont white cheddar grit cake, natural jus and
shredded brussels sprouts*
27

Free Range Chicken Breast

*wild mushroom pinot noir butter sauce with, cauliflower purée, swiss
chard and
red windsor potato croquettes*
24

Boneless Braised Angus Beef Short Ribs

cabernet reduction, green beans, lardoons and brie whipped potatoes
26

Fish

Yellowfin Tuna

*bamboo rice, grilled mango and jicama napa cabbage slaw
with a sweet chile rice wine vinaigrette*
27

Seared Mero

*cognac lobster butter sauce, braised red cabbage, saffron parisienne
potatoes and zucchini threads*
31

Seafood Trio

*giant prawn with sauce bearnaise, scallop with fines herb beurre blanc,
alaskan king crab cake with saffron beurre monte and frizzled salsify*
36

Grilled Atlantic Swordfish

*sauce chasseur, charred tomato risotto, haricots verts and roasted golden
beets*
26

Vegetarian

Sweet Potato Gnocchi

*wild mushrooms, grilled eggplant, golden raisins and tobacco onions
with a sage brown butter sauce*
18

Celeriac Polenta

creamed corn, cauliflower puree, sautéed spinach and red pepper mousse
18