

STARTERS

Grilled Asparagus and Artichoke 🌿 GF
hazelnut-yogurt

Jumbo Shrimp Cocktail GF
horseradish cocktail sauce

Escargot Bourguignon
herb garlic butter, Burgundy wine, French bread

Sunchoke Soup GF 🌿
chipotle powder, toasted pumpkin seeds, chive oil

Apple, Pear & Cucumber Salad 🌿
frisée, dried cherries, blue cheese crouton

French Onion Soup
gruyere cheese crouton

Classic Caesar Salad
romaine lettuce, parmesan cheese, garlic croutons, caesar dressing, anchovies

MAINS

Beef Tenderloin Oscar * GF
crab meat, asparagus, yukon potatoes, béarnaise

Tangerine Glazed Duck Breast *
wild rice potato pancake, red cabbage, snow peas, roasted root vegetables, cranberry pecan rice pilaf,

Ricotta & Spinach Tortellini 🌿
arrabbiata sauce, grilled vegetables

Pan Fried Sea Bass with Apples * GF
cabbage, bacon

Vegan Crusted Portabella Mushroom 🌿
butter bean mash

Brown Sugar Glazed Salmon * GF

Garlic-Herb Roasted Chicken GF
avocado-corn tomato salsa

8 oz. New York Strip Lion * GF
garlic-herb butter, steak fries

DESSERTS

Dulce De Leche & Coconut Tart
sweet coconut flakes

Warm Chocolate Lava Cake
orange cream

Tiramisu NS
mascarpone cream, coffee, and Kahlúa sponge cake

Rhubarb Crisp
vanilla ice cream

Artisan Cheese Selection