

STARTERS

Prosciutto Ham ^{GF}

manchego cheese, port cherries

Orange-Jumbo Shrimp Cocktail ^{GF}

melon trio, Cilantro lemon grass aioli

Escargot Bourguignon

herb garlic butter, Burgundy wine, French bread

Salad of Arugula and Frisée ^{V GF}

William pear, mandarin segments, pistachios, cherry tomato
organic mixed seeds

Creamed Artichoke and Heritage Carrot Soup ^{V GF}
arugula pesto oil, crème fraîche

French Onion Soup

gruyere cheese crouton

Classic Caesar Salad

romaine lettuce, parmesan cheese, garlic croutons,
caesar dressing, anchovies

MAINS

Rotelle with Oxtail

red wine reduction and gremolata

Cracked Pepper Tenderloin with Grilled Shrimp * ^{GF}

sautéed spinach, green beans, caramelized pineapple,
balsamic reduction

Rack of Lamb, Cannellini Beans and Garlic Pearls * ^{GF}

roasted red bell pepper, sautéed artichoke

Yellow Fin Sole Fillet *

smashed potato shrimp galette, sauce vierge, haricots verts

Cauliflower Steak ^V

tahini, couscous, za'atar, asparagus

8 oz. New York Strip Lion * ^{NS}

garlic-herb butter, steak fries

Garlic-Herb Roasted Chicken ^{GF}

avocado-corn tomato salsa

Roasted Salmon with Granny Smith Apple Butter ^{GF}

zucchini, turnips

DESSERTS

Flourless Chocolate Cake ^{GF}

chocolate sauce, whipped cream

Crème Brûlée ^{GF}

Grand Marnier custard, caramelizes sugar

Black Forest Cake ^{NS}

chocolate cake, Kirschwasser-flavored cream,
Bing cherries, chocolate shavings

Strawberry Sundae

vanilla ice cream, strawberry compote, crushed biscotti