



Starters

Mussels de Provencal

Prince Edward Island Mussels sauteed with garlic, white wine, butter, lemon, and fresh herbs

12

Homemade pâté du Jour

served with herb salad drizzled with pomegranate infused extra virgin olive oil, pickled onion, and cornichon

13

Baked Brie with a Heart of Strawberries

served with crostini (serves two)

12

Escargot Vol-Au-Vent

with sauteed spinach and Chasseur sauce

15



Salads

available as entree for additional \$6 add Chicken or Salmon for \$6

Mixed Organic Field Greens

with candied walnuts, Montrachet goat cheese, glazed figs, and citrus vinaigrette

8

Organic Baby Spinach Salad and Portabello

Roquefort crostini, portabello mushroom, and honey-Armagnac poached pears

7

Smoked Goose Salad

with blackberry dressing, blood orange, pinenuts, and field greens

14

Caesar Salad

hearts of romaine, classic dressing, french baguette crouton, and shaved Reggiano-Parmigiano

7



Soups

Soup du Jour 5

French Onion 5

Executive Chef - Juan Cruz Anon



Mains



Weekly Wild Game Special



MP

Roasted Dijon Chicken

half an all natural young chicken with a mustard honey cream sauce served with haricots verts and rosemary roasted red potatoes

24

Pan Seared Duck Breast

served with asparagus, escarole, potatoes and a kumquat - Cointreau sauce

28

Prosciutto Wrapped Loin of Lamb

braised sweet potato, Swiss chard, brandy-cherry glaze and dusted with pistachio

31

Pan Seared Camembert Topped Beef Tenderloin

all natural filet served with, asparagus, forest mushroom demi-glace crème, and pomme frite

29

Herbed Encrusted Salmon

with braised fennel, potato-shallot cake, and a tarragon cream infusion

24

Stuffed Rocky Mountain Trout

stuffed with red pepper, tomato, potatoes, and rosemary lemon browned butter

24

Vegetable Ragout Stuffed Eggplant Au Gratin

served over linguini aglio al olio and spinach

22

Chef Juan's Simplicity Menu

Choice of: Pan Seared Beef Tenderlion, Half Roasted Chicken, or Slow Roasted Salmon brushed with garlic butter and served with your choice of one starch and one vegetable side

22

Sides

Braised Sweet Potato

Traditional Pomme Frites

Roasted Rosemary Red Potatoes

Herb and White Truffle Pomme Frites

Ratatouille

Haricots Verts

Sautéed Spinach

Roasted Asparagus