



Starters

Mussels

Prince Edward Island Mussels sauteed with white wine, fried onion, tomato, and tarragon broth
12

Fig and Warmed Cheese Plate

Brie and Roquefort with a balsamic - pear dip
10

Baked Brie with a Heart of Strawberries

served with crostini (serves two)
12

Escargot Provençal

traditional with garlic and herbs
15

Salads

Mixed Organic Field Greens

with Cointreau poached strawberries, Montrachet goat cheese,
toasted almonds, pickled onion and blueberry vinaigrette
8

Organic Baby Spinach Salad and Portabello

portabello mushroom, provolone au gratin, caramelized onions, fried cruton, and a warm vinaigrette
7

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



Wild Game Special



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

Loin of Lamb

ratatouille and sweet potato with a brown honey and mint demi glace

31

Pan Seared Beef Tenderloin

all natural filet served with a seasonal vegetable skewer, Pinot Noir pan sauce, and sundried tomato mashed potatoes

26

Atlantic Salmon Filet

with capers, garlic, orange and fine herb compote, asparagus, and pomme frites

22

Rocky Mountain Trout

with citron butter, sauteed spinach, and parsillade potatoes

20

Linguini with Pomodoro al Fresco

diced fresh mozzarella, medley of vegetables, garlic, and olive oil

18

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 pomme frite and haricots verts

20

Sides (\$4 each)

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| Braised Sweet Potato | Ratatouille |
| Traditional Pomme Frites | Haricots Verts |
| Roasted Rosemary Red Potatoes | Sautéed Spinach |
| Herb and White Truffle Pomme Frites | Roasted Asparagus |