

INSPIRATIONS

APPETIZERS

PARMA HAM WITH ASPARAGUS* GF
aged balsamic, ricotta flan, local virgin olive oil

ROASTED YELLOW BEET CARPACCIO
pumpkin & sunflower seeds, pomegranate, basil oil

ESCARGOTS A LA BOURGUIGNONNE
snails in a burgundy reduction baked in traditional butter

JIDORI CHICKEN CONSOMME GF
root vegetable flan, mushrooms, fine herbs

SUNCHOKE SOUP VT GF
chantenay carrot royale, preserved lemon, potato croutons

MESCLUN & ENDIVE WITH MIMOSA GARNISH VT GF
garden fresh herbs, orange champagne vinaigrette

CRISP & SOFT GARDEN VEGETABLE BOUQUET VT
grand pochon croutons, yuzu dressing

VT Vegetarian CN Contain Nuts VG Vegan NS No Sugar Added GF Gluten Friendly

*Public Health Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

CLASSICS

APPETIZERS

CHILLED JUMBO SHRIMP GF

fresh herb salad, lemon segments, house cocktail sauces

CRISP SEAFOOD CAKE

sauce grebiche, roasted red peppers

ROASTED PLUM TOMATO SOUP VT

confit cherry tomatoes, basil gnocchi

CHICKEN CONSOMME

garden vegetables, poached chicken breast, fresh herbs

CAESAR SALAD

choice of grilled chicken breast or garlic grilled shrimp

CHEF'S SALAD

mesclun lettuce, tomatoes, buffalo mozzarella, parma ham, citrus dressing

ANGEL HAIR PASTA

choice of plum tomato sauce, pesto, bolognese or vegan bolognese

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MAIN COURSES

CHEF ROSS'S SPECIAL – HARISSA BLACK BEAN RAGOUT

black bean ragout with rice

PAN SEARED FILLET OF FRESH ARCTIC CHAR* GF

new potatoes, herb marinated fennel & tomato, romanesco, lemon caper butter sauce

CARAMELIZED SEA SCALLOPS & CAPON SALTIMBOCCA* GF

pommery mustard braised Belgian endives, crisp smoked bacon

OVEN BAKED PORK TENDERLOIN *

apple peach curry sauce, lemon scented mascarpone ravioli

GRILLED HANGER & NY CUT SIRLOIN STEAK* GF

celery variations, braised radishes, jus

TRI-COLOR QUINOA & ROASTED PEPPER STUFFED NAPA CABBAGE VT GF

Greek yogurt herb sauce, sherry shallot

POLENTA & MUSHROOM CAKE VT CN

creamy leeks, tomato sauce

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PAN SEARED FILLET OF SALMON*
melted orecchiette pasta, snow peas, salsa verde

PETRALE SOLE FILLET "MEUNIERE"* GF
sautéed spinach, mashed potatoes, lemon caper butter

ROASTED CHICKEN BREAST GF
pommes puree, overnight tomatoes, grilled zucchini, poultry jus

CHAR BROILED DOUBLE RR NEW YORK CUT STEAK* GF
green asparagus, pont neuf potatoes, peppercorn sauce

GRILLED FILLET OF DOUBLE RR BEEF TENDERLOIN* GF
green beans, potato gratin, béarnaise

CHAR GRILLED LAMB CHOPS* GF
sautéed green beans, mini ratatouille, pommes mousseline, rosemary scented lamb jus

TAGLIATELLE PASTA VT
creamy forest mushroom ragout, fresh herbs

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CHEESE

TASTING

ROQUEFORT

French, sheep's milk, soft, blue creamy, salty & strong aroma

APPENZELLER

Swiss, cow's milk, semi hard, alpine herb washed rind & a slightly pungent aroma

COMTE

French, cow's milk, pressed, made only from the Montbeliarde

MANCHEGO

Spain, sheep's milk, semi hard, nutty, zesty & exuberant flavor

*The cheese tasting plate is accompanied by walnuts,
almonds, date cake, dried apricots, bread & crackers*

GELATERIA

GELATO ^{GF}

vanilla, chocolate, caramel, strawberry

SORBETO ^{GF}

lemon, raspberry, passion fruit

FROZEN YOGHURT ^{GF}

blueberry, banana, strawberry

VEGAN GELATO ^{GF}

vanilla, strawberry

SAUCES

butterscotch, chocolate, raspberry

DESSERTS

CREATIONS

SALTED CARAMEL BOMBE

fresh strawberries, citrus tuile

CHOCOLATE GANACHE CAKE & SOFT CENTERED CHOCOLATE CAKE

raspberry coulis, marshmallows

SUNDAE

POACHED RHUBARB

vanilla gelato, spiced crisps, cookie crumbs

SOUFFLÉ

HOT AMARETTO SOUFFLE ^{GF} ^{CN}
apricot sauce

NO SUGAR ADDED

VANILLA CREME CARAMEL ^{GF}
mix berries

SELECTION OF SEASONAL FRUITS ^{GF}
Greek lemon yoghurt

PETIT FOURS