



Appetizers

Wild Mushroom Polenta
garlic, eggplant, gorgonzola & balsamic syrup
9.

Crab Cakes
parsley, lemon & shallot aioli
14.

Seared Sea Scallops
parsnips & mushrooms
16.

Soup / Salad

Soup Du Jour
8.

Green Salad
pears, walnuts, gorgonzola & balsamic dressing
9.

Grilled Romaine Salad
pancetta, parmesan & candied nuts
9. / 14. add 2 grilled prawns

Raviolis

Lobster Ravioli
hazelnuts & marsala sauce
16. / 29.

Foie Gras Ravioli
truffles & wine syrup
18. / 31.

Butternut Squash Ravioli
walnuts & butter sauce
11. / 21.



Entrees

Prawn Scampi

white wine, garlic, capers, lemon & parsley

24.

Fresh Fish

risotto cake, seasonal vegetable & caviar butter sauce

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Medallions of Beef

all natural petite tender, pancetta, onions, gorgonzola & potatoes

26.

Duck Breast

braised greens, foie gras & truffle oil drizzle

26.

Marinated Lamb Rack

mushrooms, potatoes & natural reduction sauce

32.

Foie Gras Pasta

Oregon truffles & marsala sauce

28.

Draper Farms Chicken Marsala Pasta

tomato, mushrooms & onions

22.

Pesto Polenta

spinach, tomato, black olive tapenade & mushrooms

19.

Chef's Prix Fixe Menu

changes nightly

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Many items offered are Gluten Free

*Chef / Owner, John Newman, C.E.C
Pastry Chef, Nancy Williams*

*Sous Chef, Steve Alldrin
Sous Chef, Faitha Hearing*

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