

DINNER

First Course Selections

SALADS

BABY SPINACH, STILTON BLEU

Garnished with grilled plums, drizzled with butternut squash vinaigrette.

ARGULA LETTUCE, MARINATED WHITE BEANS

Scented with lemon and slight garlic, garnished with prosciutto wrapped marinated baby artichokes and minced chives.

WILTED SPINACH, LEMON GARLIC OIL

Garnished with sautéed apples and parmigiana Reggiano chips.

AVOCADO, ROASTED RED PEPPERS

Offered on field greens, drizzled with a charred red tomato Meyers lemon vinaigrette.

Garnished with spicy corn bread croutons.

SPICY CAESAR SALAD

Tossed with our ancho chili scented dressing, crunchy cheese croutons, milled tell cherry black pepper and parmigiana Reggiano cheese.

FRESH MUSHROOM SALAD

Offered on spinach, garnished with shaved parmigiana Reggiano, drizzled with a lemon-olive oil dressing scented with fresh herbs.

FISH

STEAMED FLOUNDER

Offered on royal ferns, garnished with a sesame seed vinaigrette.

PAN SEARED DIVER SEA SCALLOPS, CELERY BROTH

Offered on feta mashed potatoes. Drizzled with tomato oil.

SEARED SALMON, CARAMELIZED GINGERED SHALLOTS

Offered on a bed of basil scented lemon mashed potatoes, on a jalapeno pepper cream sauce. (Not too spicy)

VEGETARIAN

FOREST MUSHROOM STRUDEL

Offered on a curried, garlic scented emulsion.
Drizzled with a balsamic roasted tomato oil.

ARTICHOKE RISOTTO CAKE, EGGPLANT VINAIGRETTE

Garnished with a warm dill scented fennel salad.

BRAISED EGGPLANT & NAPA CABBAGE STEW

Aggressive, scented with adobo sauce, garnished with peppers and butternut squash.

MEATS

ANCHO CRUSTED PORK TENDERLOIN

Offered on a sweet potato cake, topped with a grilled pineapple salsa.

OVEN ROASTED LAMB ROULADE

Rosemary, garlic, milled black pepper crust, filled with spinach, prosciutto, leeks, Fontina cheese, and roasted red bell peppers. Offered with caper jus.

GRILLED BEEF BRACIOLA

Marinated with ginger and slight soy, filled with asparagus, Chinese sweet sausage, pine nuts, and black bean paste. Drizzled with an aromatic glaze.

Second Course Selections

ENTREES

PORCINI CRUSTED SALMON, FOREST MUSHROOM RISOTTO

Garnished with fava beans and tiny current tomatoes.

SEARED SEA BASS, FENNEL SALAD

Offered on golden turnip mash, garnished with cockle clam vinaigrette.

CAPER CRUSTED MONKFISH FILET

Drizzled with oregano oil, splashed with Meyer's lemon vinaigrette. Offered on pan fried, dried shrimp scented noodle cake.

SESAME CRUSTED COD FILET, ASIAN GREENS

Drizzled with cherry vinaigrette offered on Buckwheat scallion noodles.

SEARED CHICKEN BREAST, APPLE COMPOTE

Boneless, filled with a sweet sausage, wild rice blend. Garnished with braised carrots, red cabbage, asparagus and fingerling potatoes.

CHICKEN NAPOLEON

Steamed chicken, sliced and layered with roasted red peppers, grilled eggplant and zucchini. Offered on an orange scented tomato sauce.
Garnished with saffron spaetzle.

CHICKEN ROASTED WITH LEMON HALVES

Scented with garlic, red pepper and parsley.

GINGER CHICKEN BREASTS

Char-grilled, tossed with grilled leeks, roasted red bell peppers, artichokes, and shiitake mushrooms, offered in natural juices, fresh herb scented.

ROAST DUCKLING

Boneless, offered with a pear-green peppercorn sauce.

SLOW SMOKED, SPICY CORN BEEF

Crusted with our jerk rub, brushed with apricot glaze.
Offered with our holy trinity aioli.

BRAISED BEEF SHANK, SZECHUAN PEPPERCORN SAUCE

Scented with clove, ginger root, scallions, and sake.

OVEN ROASTED DOMESTIC LAMB RACK

Crusted with pistachios, offered with a sun-dried cherry port wine demi-glace.

CHAR-GRILLED TENDERLOIN BEEF

Scented with rosemary, milled black pepper, garlic, and olive oil, offered with a Shiitake mushroom shallot Madeira sauce.

CASSOULET IN THE STYLE OF GOODNESS

Classic blend of pork, lamb, garlic sausage and flageolet beans.

APPLEWOOD SMOKED PORKCHOPS

Garnished with our fig chutney.

SEARED VEAL CHOP, DRIZZLED WITH OVEN ROASTED TOMATO OIL

Stuffed with a leek and porcini mushroom filling.

PENNETTA, ORANGE SCENTED TOMATO SAUCE

Garnished with oven roasted shitake mushrooms.

THREE GRAIN STUFFED PORTOBELLO MUSHROOM

Offered on pappardelle noodles, tomato poblano pepper sauce.
Garnished with current tomatoes.

ROASTED YELLOW TOMATOES WITH LOBSTER

Stuffed with curried cous-cous, lobster, marinated red peppers, and fresh herbs, offered on saffron noodles.

ACCOMPANIMENTS

SUGAR SNAPS & CARROTS

Tossed with shallots, lemon zest, and thyme.

ENGLISH PEAS, SHITTAKE MUSHROOMS

Scented with coriander and fresh mint.

ASPARAGUS, TINY YELLOW TOMATOES

Drizzled with an Asian vinaigrette.

OVEN ROASTED BUTTERNUT SQUASH, BROCCOLI RABE

Scented with mint and fresh garlic. (Slight)

STEAMED FINGERLING POTATOES (HEIRLOOM)

Scented with milled black pepper, sea salt and minced chives.

YELLOW AND RED LENTILS, WILD RICE

Scented with lemon grass, shiitake mushroom, fresh herbs, sea salt.

OVEN ROASTED, SMOKED POTATO SALAD

Tossed with julienne of roasted peppers, basil and chopped spinach.

YUKON GOLD MASHED POTATOS

Your choice of flavors: horseradish, garlic, porcini mushroom, chorizo sausage, feta cheese, you name it!

DESSERTS

A small sampling of wonderful desserts:

KEY LIME TARTLETS

ASSORTED TRUFFLES

PECAN DIAMONDS

Crunchy, rich, and buttery.

ALMOND CRUNCH

BISCOTTI

HAZELNUT CHOCOLATE TARTLETS

WALNUT TORTE, COFFEE BUTTER CREAM

Garnished with pecan chocolate ice cream.

BETE NOIRE

Garnished with raspberry sauce.

MACERATED FRESH FRUIT SALAD

Offered on almond Marsala wine
flavored Mascarpone cheese, garnished with crunchy
cookies.

ADD A CASSEROLE TO YOUR DINNER MENU!