

APPETIZERS

SOUP OF THE DAY

MADE WITH FRESH INGREDIENTS

CAESAR SALAD

ROMAINE HEARTS, BACON, PARMIGIANO CHEESE

GOAT CHEESE SALAD

WITH PEAR, PECANS, RED BEETS AND HOUSE VINAIGRETTE

GREEN SALAD

MIXED GREEN, TOMATOES, CUCUMBER AND MANGO BALSAMIC

ESCARGOTS WITH GARLIC, GRAPES AND RED WINE REDUCTIONS

CHARCUTERIE CURED MEATS WITH PICKLES, OLIVES AND BREAD

PÂTÉ DE CHAMPAGNE HOUSE MADE PATE WITH BREAD AND PICKLES

TIGER SHRIMP SAUTÉED TIGER SHRIMP WITH GARLIC IN WHITE WINE, LEMON, CAPERS REDUCTIONS

LAMB SHANK

SLOW COOKED TO FALL OFF THE BONE IN TOMATO LAMB JUS WITH MASHED POTATOES AND VEGETABLES

DUCK

SLOW ROASTED LEG WITH CUMINED GINGER, ROASTED POTATOES AND VEGETABLES

CHICKEN

BONELESS BREAST, MUSHROOM, MARSALA WINE, CHICKEN JUS, RISOTTO AND VEGETABLES

BEEF

BRAISED CHEEKS IN RED WINE, MUSHROOMS, BACON, TOMATO BEEF JUS, WITH MASHED POTATOES

SALMON

CRISPY SKIN ROASTED FILET, BEURRE BLAND AND VEGETABLE RISOTTO

SCALLOPS

SAUTÉED. BACON WHITE WINE CREAM SAUCE SEAFOOD JUS AND POTATOES

PASTA

WITH CHICKEN BREAST IN WHITE TOMATO CREAM SAUCE AND ROMANO CHEESE