

SAMPLE MENU

Items change weekly in regards to product availability

mille fleurs

3 course prix fixe 32.0

(no substitutions please)

garden salad: chino farm vegetables/champagne vinaigrette (v)

or

zucchini soup: crème fraîche (v)

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tagliatelle pasta: chino farm vegetables/pecorino (v)

or

hanger steak: broccolini/truffle mash/peppercorn sauce*

or

scallops: herb risotto/saffron beurre blanc

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cherry soufflé: buttermilk sorbet/caramel

à la carte

bell pepper soup: red & yellow bell pepper (v) 16.0

manila clams: cherry tomatoes/fennel/white wine broth 17.0

steak tartare: classic preparation/crostini* 17.0

arugula salad: fennel/orange/blue cheese/balsamic vinaigrette (v) 16.0

lobster salad: papaya/grapefruit/avocado/lemon emulsion 29.0

chicken breast salad: beets/lentils/grain-mustard dressing 23.5

salmon cake: corn/cherry tomatoes/champagne beurre blanc 22.0

swordfish: zucchini/cherry tomatoes/saffron sauce 27.0

angus burger: grilled onions/blue cheese/fries* 19.0

b.l.t. sandwich: apple smoked bacon/lettuce/tomato/chips* 19.0

muscovy duck breast: grilled aspiration/wild rice/pinot noir sauce 32.0

chicken 'wiener' schnitzel: arugula salad/lingonberries/lemon butter 24.0

**Denotes items served raw or undercooked or may contain raw or undercooked ingredients
(v) denotes vegetarian dishes*

Split charge \$4 / A 4% surcharge will be added to your check

An 18% service charge will be added to parties of eight or greater

Chef de Cuisine:

Sean McCart