

Winter Menu

Appetizers

Escargot in parsley cream with roasted garlic	9
Crispy pork belly & shiitakes	8
Bucatini with gorgonzola & endive	9
Twice baked cheese soufflé with tarragon cream	8
Mussels Marniere	8
Roasted Oysters “99 style”~ topped with horseradish glaçage & house-made bacon	8/15

Soups & Salads

French onion soup gratinée	7
Mediterranean seafood soup of tuna, lobster, & mussels	10
Vegetable, beef & barley stew	8
Winter beet salad with blue cheese & walnut vinaigrette	8
Lobster salad with endive, fennel, blood oranges & macadamia nuts	12
Caesar salad with slow roasted tomatoes	8

Chef Specialties

Seared scallops & mussels in ginger carrot broth	27
Beer braised beef short ribs	28
Tunisian lamb shank with golden lentils	26
Rosemary - peppercorn Ribeye with porcini jus	32
Grilled pork chop in apple cider sauce	22

House Specialties

Beef tenderloin with choice of béarnaise or bordelaise sauce	31
Coq au Vin ~ chicken leg braised in red wine with mushrooms	15
Herb crusted rack of lamb with Marchand de Vin	30
Ossobuco Milanese ~ veal shank slow cooked in red wine tomato sauce	24
Seared chicken breast with lemon, shallots, sherry & thyme	18

Simply Prepared Fish

Featured Fish~ grilled, pan seared, or baked with choice of date-olive tapenade, dill aioli, or almond butter	20
--	-----------