

# *Winter Menu*

## *Appetizers*

<b>Roasted oysters “99” style with homemade bacon &amp; horseradish glacage</b>	<b>7/14</b>
<b>Escargot Bourguignon with mushrooms &amp; red wine</b>	<b>9</b>
<b>Seared Foie Gras with sautéed pears, currants &amp; Sauternes on brioche</b>	<b>15</b>
<b>Salmon &amp; crab crepes in champagne cream</b>	<b>10</b>
<b>Wild mushroom &amp; goat cheese tart</b>	<b>8</b>

## *Soups and Salads*

<b>French onion soup gratinée</b>	<b>7</b>
<b>Roasted garlic soup</b>	<b>6</b>
<b>Stew of braised lamb, chick peas, &amp; tomatoes</b>	<b>8</b>
<b>Caesar salad with slow roasted tomatoes</b>	<b>8</b>
<b>Fried oysters over arugula &amp; bibb lettuce with green peppercorn vinaigrette</b>	<b>9</b>
<b>Mixed green salad with roasted beets, bleu cheese &amp; walnut vinaigrette</b>	<b>8</b>

## *Simpler Fare*

<b>Fusilli with bay scallops in a tomato tarragon cream</b>	<b>17</b>
<b>Beef tenderloin with choice of béarnaise or bordelaise</b>	<b>28</b>
<b>Grilled pork chops in a cider sauce</b>	<b>23</b>
<b>Seared Pekin duck breast with brandied green peppercorn sauce</b>	<b>22</b>
<b>Sautéed chicken breast with shallots, sherry &amp; thyme</b>	<b>20</b>

## *Chef Specialties*

<b>NY Strip Rossini- seared foie gras with pergourd sauce</b>	<b>33</b>
<b>Seared sea scallops in Spanish sofrito sauce</b>	<b>20</b>
<b>Rack of lamb studded with garlic, rosemary &amp; cranberry pesto</b>	<b>25</b>
<b>Veal Blanquette- noisettes of veal &amp; mushrooms braised in white wine &amp; finished with cream</b>	<b>20</b>
<b>Confit of chicken leg with sautéed mushrooms, spinach &amp; gnocchi</b>	<b>15</b>

## *Simply Prepared Fish*

<b>Mahi, Salmon or Tuna— grilled, pan-seared or baked with choice of cranberry pesto, truffle butter, or olive tapenade</b>	<b>19</b>
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