

Appetizers

Cheese 16

Red Hawk, California
Rio Deva Tres Leches, Spain
Wilde Weide Gouda, Holland
Hubbardston Blue Goat, Massachusetts
Wildflower Honeycomb, Fruit Preserve, Berries,
Nuts, and Crostinis

Käsespätzle 10

Baked, House Made Spätzle,
Gruyere and Cheddar Mornay, Pancetta, Chives

Crab Cakes 15

King Crab, Shaved Fennel, Hydroponic Watercress,
Lemon-Herb Aioli

Sweet Potato Gnocchi 12

Sweet Potato and House Made Ricotta Dumplings,
Sage Cream Sauce, Fried Sage Leaf

Duck Confit 12

Crispy Skin Leg Confit, Fried Leeks,
Sharp Cheddar Soft Polenta,
Blueberry Balsamic Reduction

Brie 12

Baked, Spiced Walnuts, Caramelized Apples,
Raspberries, Crostinis,
Cinnamon-Bourbon Caramel Sauce

Mussels 12

Penn Cove Mussels, Garlic Confit, Chardonnay,
Preserved Lemon, Grilled Garlic-Herb Toast Point

Salmon Trio 14

Maple-Soy Glazed Salmon Flake, Gravlox,
Salmon Mousse, Dill Crème Fraiche,
Pickled Shallots and Cucumber, Crostinis

2.18.14

Soups

Carrot-Apple-Ginger 8

Cider Reduction, Parsley

New England Clam Chowder 10

Green Onion, Lardons

Salads

Classic Caesar 8

Chopped Romaine, Garlic-Herb Croutons, Anchovies,
Parmesan Crisp, Grana Padano Caesar Dressing

Poached Pear 9

Mulled Wine Poached Asian Pear,
Spring Mix, Point Reyes Original Blue Cheese,
Candied Walnuts, Spiced Red Wine Vinaigrette

Warm Kale and Beets 10

Tuscan Kale, Citrus Roasted Red Beets, Pancetta,
Goat Cheese Crumbles, Fried Leeks
Creamy Lemon-Tahini Dressing

Share

Brussels Hearts 7

Fried, Pomegranate Chili Sauce, Hazelnuts, Dried Cranberries

Olives 6

Marinated Blend and Fried Anchovy Stuffed Olives,
Spice Roasted Nuts

Mushrooms 9

Sautéed Crimini Mushrooms, Fines Herbs,
California Garlic, Chardonnay, Olive Oil

*We support local ranchers and farmers whenever possible and we're committed to
use only naturally raised and sustainable meats and seafood.
Substitutions and modifications will incur a charge.
Chef Raddison Williams*

Entrées

Bolognese 18

Artisan Pasta, House Grind, Baked,
Fines Herbs, Parmigiano Reggiano

Wild Mushroom Ravioli 25

House Made Porcini and Crimini Ravioli, Ricotta, Spinach,
Artichoke Hearts, Sun Dried Tomatoes,
Goat Cheese Mornay

Salmon 28

Crispy Skin Pan Seared Campbell River Atlantic Salmon,
Broccoli, Ancient Harvest Red & White Quinoa,
Lemon-Dill Beurre Blanc

Coq au Vin 26

Red Wine Braised Chicken Breast and Thigh,
Crimini Mushrooms, Pearl Onions, Baby Carrots,
Lardons, Roasted Fingerling Potatoes,
Red Wine Reduction

Duck 28

Pan Seared Breast, Heirloom Wild Rice,
Braised Tuscan Kale and Brussels Leaves,
Blackberry Demi

Scallops 31

Pan Seared, Celeriac Puree,
Sugar Snap Peas & Pea Shoots, Fried Leeks,
Red Beet Beurre Meuniere

Rib-eye 34

Grilled Choice Angus Rib-eye Steak,
Herb Frites, Garlic Chive Aioli, Grilled Asparagus,
Cabernet Demi Glace, Café de Paris Compound Butter

Pork 27

Citrus Marinated Pork Tenderloin,
Pan Roasted Brussels Sprouts, Sage Butternut Puree,
Apple-Chardonnay Gastrique