

PRANDIAL

SALADS

Market Salad \$12

Endive, Fennel, Mizuna, Watercress, Toasted Hazelnuts & Pomegranate Vinaigrette

Avocado & Crab Salad \$15

Baby Arugula & Pink Grapefruit Dressing

Duck & Figs Salad \$14

Duck, endives, frisee, figs

Artichoke Salad \$12

Asparagus, fennel, arugula, artichoke

Grilled Romaine Caesar Salad \$11

APPETIZERS

Seasonal Soup \$9

Made Daily

Grilled Octopus \$15

Black Eyed Peas Stew & Kaffir Limes Leaves Roasted Tomatoes

Pan Crisped Smoked Skate \$14

Wilted Arugula, Fried Egg & Green Pancake

Cockles & chorizo \$13

White wine, basil. Vidallia onion and imported chorizo

Vegetables Terrine

Roasted peppers, zucchini, eggplant and spinach

MAINS

Free Range Roasted Chicken \$23

Potatoes gratin, Broccoli & Natural Jus

Ribeye au Poivre \$35

Black Peppercorn Crust, House fries & Watercress

Berkshire Smoked Pork Chop \$24

Spaetzles, Brussels Sprout & Pickled Watermelon Rinds

Olive Oil Poached Salmon \$24

Cucumber, romaine & Black Olives Salsa, Vine Tomato Sauce

Steamed Wild Striped Bass \$26

Oyster Mushroom, Vidallia Onion, English pea & Thai-Basil Coulis

Seared Brook Trout \$24

Caramelized Endives, Spinach and syrrha reduction

Short ribs \$26

Short ribs, carrots, english peas, turnips, zucchini and asparagus

Duck two Ways \$24

Cauliflower Gratin & Ginger Pomegranate Jus

Lamb & Figs \$37

Seared Colorado lamb chop, figs puree, corn pudding and mint pistacchio duqqa

SIDE DISHES

Home Fries Fries \$7

Cauliflower Gratin \$7

Potato gratin \$7

Grilled Asparagus \$8

Bok choy \$7

Sauteed Spinach & Pea Shoot Leaves \$8