

Fall And Winter Menu

To Start

Greens

Zucchini, Tomato, Cucumber, Shallots,
Olive Oil Rosemary Garlic Vinaigrette **12**

Shrimp Salad

Marie Rose Sauce, Roasted Pineapple, Romaine, Local Tomatoes, Peas **19**

Seared Ahi

Greens, Tomato, Avocado, Lemon Miso, Radish **21**

Beef Carpaccio

Shaved Rare Certified Angus Beef Tenderloin, Manzanilla Olives, Caper Berries,
Shallots, Juniper Pepper

Cold Pressed E.V. Olive Oil **18**

Warm Mozzarella

Local Tomatoes, Mozzarella, Pistachio Dust, Basil **18**

To Follow

Roast Game Hen

Tagliatelle Pasta, Cremini Mushrooms, Asparagus Tips, Local Tomato Puree **30**

Medallions of Certified Angus Beef Filet

Garlic Mashed Potato, Asparagus, Burgundy Demi **43**

South Arctic Salmon

Boulangère Potatoes, Grilled Zucchini, Dill Hollandaise **31**

Pan Seared Trout

Eggplant, Squash, Tomato, Pesto, Herb Butter **42**

Braised Lamb

Butternut Squash Puree, Risotto, Braised Parsnips, Sage Chips **44**

Grilled Bone in Pork Chop

Brown Sugar, Ancho Chili, Hominy, Cilantro **31**