

Evening Dinner Selections

Pan Roasted Wellington Farm

Breast of Free Range Chicken \$24.95

~ Basil Cured Tomato Garlic Crust ~ Goat Cheese ~
~ White Grape Beurre Blanc ~

Sugar Seared Organic Scottish

Salmon \$26.95

~ Lump Crab Salsa ~ Wasabi Cucumber Aioli

Prosciutto Wrapped Maine

Diver Scallops \$28.95

~ Artichoke Citrus Pesto ~ Garlic Parmesan Mashed Potato ~

Five Spice Dusted Niman Ranch Pork Chop \$28.95

Sesame Braised Napa Cabbage ~
Sour Cream & Chive Mashed ~ Orange Scented Pan Jus ~

Dry Rubbed USDA Certified Prime NY Strip \$32.95

~ Escargots ~ Brandied Bordelaise ~
~ Saga Bleu Pommes Puree ~

Sample Evening Feature Menu

Appetizers

~ **Fledgling Crow Farms Strawberry & Chevre Salad** ~

~Arugula~ First Press Olive Oil ~ Balsamic Syrup

~Candied Pecans~

~ **Maine Day Boat Scallops "Rockefeller"**~

Braised Baby Spinach, Onion, Lardons, Gruyere,
Parmigiano and Pernod

Gulf Shrimp Spring Roll

Carrot ~ Daikon Radish ~ Bean Sprouts ~ Snow Pea ~

Spicy Thai Peanut Sauce

Entrees

~**10oz. Center Cut Angus Filet Mignon** ~

~ Fourme D Ambert Bleu ~ Pearl Onions ~

~ Toasted Walnut & Port Wine Demi Glaze ~

Small Batch Bourbon BBQ Glazed Wild Sockeye Salmon

~ Bacon Braised Swiss Chard ~ Calamari Salad ~

~ Sweet Potato Hay~

Grass Fed Prime 14oz. NY Strip Steak "Au Poivre"

~ Sweet Potato and Root Vegetable Hash ~

Sauce of Courvosier, Cream, Clover Honey, Garlic
Shallots and Veal Jus ~

Pan Seared Long Line Caught Pacific Swordfish

~ Creamed Spinach with Leeks and Roasted Tomato ~

~Pommes Fondant~ Gingered Avocado Butter~

Prime Edelweiss Veal Chop "Saltimboca"

~ Fresh Sage ~ Crispy Prosciutto ~

~ Creamed Spinach ~ Wild Mushroom & Madiera Pan Jus ~

The Lite Fare Menu

New Zealand Green Lip Mussels Mariniere \$14.95

Mussels steamed in white wine, butter, heavy cream, garlic, shallots, tarragon and parsley. Served with warm Parmigianino Croute

Smoked Duck Quesadilla \$17.95

*House Smoked Duck Confit, Spinach, Mushrooms, Cranberries, Caramelized Onion and Monterey Jack in a Flour Tortilla
Served with Sour Cream ~ Guacamole ~ Pico di Gallo ~*

Escargot Encroute \$9.95

Scallions, Garlic, Pernod Cream

Virginia Lump Crab Cakes \$16.95

Greens, Napa Slaw and Red Chile Lime Aioli

Selection of Imported Cheeses \$15.95

Seasonal Fruit and French Baguette

South Side Chicago Sausage Du Jour

*Game or Gourmet Sausage on Baguette ~ Braised Baby Spinach ~ Cornichons ~ Coach Hill Chevre ~ Roasted Tomato*** Parmigiano Fries****

Iron Seared Filet Mignon

Country Sandwich \$17.95

Petite Greens, Roasted Tomato Chutney and Horseradish Aioli on a Baguette ~ Garlic Mashed Potato

Rustic "Mac & Cheese" \$15.95

*Quattro Frommage~ Gruyere, Brie, Valdeon Spanish Bleu & Cabot Cheddar
With Virginia Country Ham & Shaved Black Truffle*

For Everyone's Comfort Please Refrain from Using

Electronic Devices in The Cafe

To Begin

*~ Roasted Prosciutto di Parma Wrapped Asparagus ~
Petite Greens ~ Spanish Goat cheese Fondue ~ Balsamic Syrup*

Paired With

Dashwood Sauvignon Blanc 2009 (New Zealand)

Intermezzo...

~ Mango Sorbet ~

The Seafood Course...

Coriander Crisped Long Line Caught Pacific Swordfish

~ Spring Pea & White Truffle Risotto ~

~ Chardonnay Beurre Blanc ~

Paired With

Hanging Vine Pinot Noir Bin 22 2008 (California)

The Main Course...

~10oz. Center Cut Black Angus Filet Mignon ~

~ Warm Valdeon Spanish Bleu ~ Pearl Onion ~

~ Toasted Walnut Demi Glaze ~

(or)

Cast Iron Seared North American Bison Rib Eye Steak

~ Braised Local Forest Mushrooms ~

~ Horseradish Crumbs ~ Port Wine Laced Bearnaise ~

Paired With

Ramsey Cabernet Sauvignon North Coast 2008 (California)

The Dessert Course.....

~ Local Wild Berry Napoleon ~

Vanilla Bean Ice Cream ~ White and Dark Chocolate Coulis ~

~ Paired With ~

Swedish Hill Late Harvest Vignoles 2007 (New York)

*All Courses available Individually Or as a Complete
Five Course Tasting ~ Wine Pairing Additional \$24*

Reservations Requested 523-3036