



APPETIZERS —

Sauté of Rabbit with Mustard
in Puff Pastry — 7.50

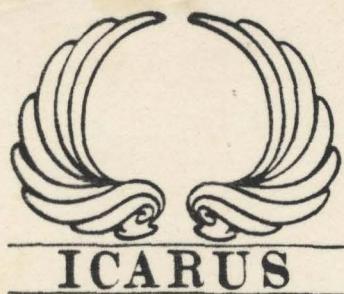
Hot Seafood Sausage Seasoned with
Saffron, Red Pepper, & Cucumber — 7.50

Wild Mushroom Streudel with Asparagus
& Smoked Salmon — 8.50

Fresh Linguine with Toasted Hazelnuts,
Pancetta, & Cream — 7.50

Curried Pear Soup — 3.50

APPETIZERS SERVED AS
FIRST COURSE ONLY.
THANK YOU —



ENTRÉES —

FILLET OF SEA BASS & ATLANTIC HALIBUT
STEAMED WITH MUSSELS, LEeks, & SUN-DRIED
TOMATO — 20.50

ROAST BREAST OF NATIVE PHEASANT
WITH ARTICHOKE, CELERY & SAGE — 19.50

SAUTÉ OF CAPE SCALLOPS WITH SPINACH
& RED CHARD PESTO — 19.50

NATIVE FARM CHICKEN: OVEN-PoACHED
BREAST, ROAST LEG WITH WILD RICE,
PECAN, & APRICOT STUFFING. APRICOT
SAUCE — 15.50

ROAST RACK OF LAMB; SAUCE OF
FRESH TARRAGON & ROASTED SWEET
GARLIC — 23.50

SAUTÉ OF LONG ISLAND DUCKLING,
APPLE & GREEN PEPPERCORN SAUCE — 18.60

No Ads or Cigarettes