Dinner

Appetizers

**Brussels Sprout Bisque**
with garlic, cream and Brussels sprout confit
$6

**Yukon Gold Potato Blinis**
with Tobikko crème fraîche and house-cured arctic char
$9

**Liver and Onions**
fresh sautéed duck liver with caramelized balsamic red onion and a sunny-side-up egg
$9

**Warm Beet Carpaccio**
with baby greens, hard-boiled egg and creamy mustard vinaigrette
$6

**Salad of Baby Lettuces**
with warm croutons, Parmesan crisps, grape tomatoes, and sweet sherry vinaigrette “Mignonette”
$6

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Entrees

**Blackened Mahi Mahi**
with mango salsa, pineapple chips and creamy grits with country ham and cheese
$21

**Beef Tenderloin**
with whipped golden potatoes and Madeira wine reduction
Size cut to order

**Lamb Served Two Ways**
slow-roasted shoulder of lamb and pan-seared lamb chops
with barley and wild mushroom “risotto”
$27

**Hoisin Roasted Long Island Duck**
roasted half duck with potato blinis, crème fraîche and roasted leeks
$21

**Roasted Half Chicken**
half baby chicken slow roasted with fresh orange, sage and organic butternut risotto
Vegetarian Menu

Appetizers

Carrot and Ginger Soup
with caramelized red onions, chives and crème fraîche
$5

Warm Beet Carpaccio
with baby greens, hard-boiled egg and creamy mustard vinaigrette
$6

Salad of Baby Lettuces
with warm croutons, Parmesan crisps, grape tomatoes, and sweet sherry vinaigrette “Mignonette”
$6

Entrees

Mushroom “Filet Mignon”
with tomato fondue, red wine vegetable “glace” and whipped golden potatoes
$17

Potato Ricotta Tortellini
Yukon gold potatoes, ricotta cheese, chives and truffle oil with a parmesan glaze
$13

Holland Stuffed Pepper
with Moroccan couscous, caramelized red onions, Jarlsberg cheese and a fresh roma tomato reduction
$15