Evening Starters

Exotic Appetizers and Shellfish....

$8. Peruvian Purple Potato Springroll in Crispy Paper with Cabernet Truffle Oil
10. Veal Dim Sim in a Turnip, Honey and Caraway Broth with Pimentos
9. Yellow Fin Tuna Sushi with Green Tea Noodles & Spiced Vinaigrette
12. Braised Thai Shrimp with Uni in a Spicy Vanilla Onion Sauce
9. Portobella and Butternut Shortcake with Mussele, Chive and Truffle Oil Broth
16. Pan-fried Lobster over a Breton Crepe with Smoky Shiitake Vinaigrette
15. Martini of Lobster Sashimi with Stoli Anise Sauce & Cellophone Noodles
15. Sautéed Foie Gras in Coconut Oil with Fava Beans, Mango and a Sweet Garlic Sauce
15. Fanny Bay Oysters in Rice Paper with Osetra Caviar and Twenty-Two Karat Garnishes
9. Salmon Sushi, "Maki" Style with Coconut Wasabi and Sweet & Sour Shaved Eggplant

Simple Salads....

$7. Hand Selected Greens with Champagne Mustard Seed Vinaigrette
10. Beef Steak Tomato and Chervil Blinis in a Thai Curry Sauce
10. Crisp Rabbit, Fennel and Ginger Salad with Saffron Chive Vinaigrette
9. Arugula & Trissle Salad with Prosciutto, Honey, Soy and Lime

Proprietors Anthony & Dorene Ambrose
All Major Credit Cards Accepted
Tobacco Products in Bar Area Only

Evening Entrees

Pasta & Risotto....

$18. Chive Gnocchi with Truffle Oil, Clams and Chervil Sauce
16. Very Traditional Pasta with Purple Olives and Tomato Broth
19. Black Pearl Risotto with Caviar & Stewed Leeks

Roasted and Grilled Meats....

$26. Crisp Duckling with Nori Roll, Bok Choy & Pureed Turnip in a Soy, Garlic and Cocoa Glaze
24. Smoked Pig Chop with Chinese 5 Spice & Japanese Rice Cake
29. Pan Roasted Lamb Rack in a Leek & Stilton Sauce with Roasted Artichokes and Olive Polenta
26. Denver Leg of Venison, Wood Grilled over a Poached Pear, Saffron and Caraway Broth, with a Yam & Barley Gateau
27. Sirloin with Pepper and Clove in an Orange Cognac Sauce served with Shiitake and Garlic Mashed Potato
25. Veal Leg layered with Pan Roasted Spicy Tomato, Eggplant & Batel in a Lemon and Leek Sauce

Fish....

$24. Atlantic Salmon with Garlic Pecan Crust with Australian Nut Oil served with Stewed Leeks and Chive Mashed Potato
26. Pan Fried Halibut with Black Truffle Oil & Chervil Pecorino Risotto
26. Sautéed Swordfish with Garlicy Giant White Peruvian Fava Beans in a Fennegreek and Saffron Provincial Sauce
26. Nantucket Scallops, Pan Broiled in Finesane de Charentes, Garlic & Fennel with Patti Pan Squash & White Trumpet Mushrooms
25. St. Pierre steamed in Bamboo with 14 Asian Spices