**Appetizers**

- Sauté of Rabbit with Mustard in Puff Pastry - 7.50
- Hot Seafood Sausage Seasoned with Saffron, Red Pepper, & Cucumber - 7.00
- Wild Mushroom Fratellesi with Asparagus & Smoked Salmon - 8.00
- Fresh Linguine with Toasted Hazelnuts, Pancetta, & Cream - 7.00
- 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

Saute 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

Saute of Long Island Duckling;
Apple & Green Peppercorn Sauce — 18.60