

January 2014 Sample menu

Appetizers

Cheese

Blythdale Farm Camembert, Vermont
Pantaleo, Italy

Wilde Weide Gouda, Holland
Forme D'Ambert, France

Wildflower Honeycomb, Fruit Preserve, Berries,
Nuts, and Crostinis

Käsespätzle

Baked, House Made Spätzle,
Gruyere and Cheddar Mornay, Pancetta, Chives

Crab Cakes

King Crab, Shaved Fennel, Hydroponic
Watercress,
Lemon-Herb Aioli

Sweet Potato Gnocchi

Sweet Potato and House Made Ricotta
Dumplings, Sage Cream Sauce, Fried Sage Leaf

Duck Confit

Crispy Skin Leg Confit, Fried Leeks,
Sharp Cheddar Soft Polenta,
Blueberry Balsamic Reduction

Brie

Baked, Spiced Walnuts, Caramelized Apples,
Raspberries, Crostinis,
Cinnamon-Bourbon Caramel Sauce

Mussels

Penn Cove Mussels, Garlic Confit, Chardonnay,
Preserved Lemon, Grilled Garlic-Herb Toast
Point

Salmon Trio

Maple-Soy Glazed Salmon Flake, Gravlox,
Salmon Mousse, Dill Crème Fraiche,
Pickled Shallots and Cucumber, Crostinis

Soup

Butternut Squash

Spiced Crème Fraiche, Parsley

Salads

Classic Caesar

Chopped Romaine, Garlic-Herb Croutons, Anchovies,
Parmesan Crisp, Grana Padano Caesar Dressing

Poached Pear

Mulled Wine Poached Asian Pear,
Spring Mix, Point Reyes Original Blue Cheese,
Candied Walnuts, Spiced Red Wine Vinaigrette

Warm Kale and Beets

Tuscan Kale, Citrus Roasted Red Beets, Pancetta,
Goat Cheese Crumbles, Fried Leeks
Creamy Lemon-Tahini Dressing

Share

Brussels Hearts

Fried, Pomegranate Chili Sauce, Hazelnuts, Dried
Cranberries

Olives

Marinated Blend and Fried Anchovy Stuffed Olives,
Spice Roasted Nuts

Mushrooms

Sautéed Crimini Mushrooms, Fines Herbs,
California Garlic, Chardonnay, Olive Oil

Entrées

Bolognese

Artisan Pasta, House Grind, Baked,
Fines Herbs, Parmigiano Reggiano

Wild Mushroom Ravioli

House Made Porcini and Crimini Ravioli, Ricotta, Spinach,
Artichoke Hearts, Sun Dried Tomatoes,
Goat Cheese Mornay

Salmon

Crispy Skin Pan Seared Atlantic Salmon,
Broccolini, Ancient Harvest Red Quinoa,
Lemon-Dill Beurre Blanc

Coq au Vin

Red Wine Braised Chicken Breast and Thigh,
Crimini Mushrooms, Pearl Onions, Baby Carrots,
Lardons, Roasted Fingerling Potatoes,
Red Wine Reduction

Duck

Pan Seared Breast, Heirloom Wild Rice,
Braised Tuscan Kale and Brussels Leaves,
Blackberry Demi

Scallops

Pan Seared, Celeriac Puree,
Sugar Snap Peas, Fried Leeks,
Red Beet Beurre Meuniere

Rib-eye

Grilled Choice Angus Rib-eye Steak,
Herb Frites, Garlic Chive Aioli, Grilled Asparagus,
Cabernet Demi Glace, Café de Paris Compound Butter

Pork

Citrus Marinated Pork Tenderloin,
Pan Roasted Brussels Sprouts, Sage Butternut Puree,
Apple-Chardonnay Gastrique

*We support local ranchers and farmers whenever possible and we're committed to use
only naturally raised and sustainable meats and seafood.*
Chef Raddison Williams