

Dinner Sample Menu

~~~Cheese & Meat Boards~~~

Build your own Charcuterie / Cheese Board. (Served with Nicoise olives, cornichons, candied walnuts, grapes, dried figs, and honey.)

Meats

Saucisson \$8
Serrano ham \$8
Foie gras pate \$8
Duck prosciutto \$8

Cheeses

Laura Chenel (USA, Goat) \$8
Quadrella di Bufala (Italy, Buffalo) \$8
Primo Sale Fresco (Italy, Sheep) \$8
Fourme d'Ambert (France, Cow) \$8

Boards

All Cheese (4) \$24
All Meat (4) \$24
Half Board (2 Meats / 2 Cheeses) \$24
Full Board (4 Meats / 4 Cheeses) \$

~~~Appetizers~~~

Shrimp Bruschetta wild mushroom and camembert and seared jumbo gulf shrimp sautéed with shallots and garlic * \$13

Tuna Tartare in Belgium endive, with a key lime horseradish sauce. A house specialty. * \$13

Volcano Roll tuna, salmon, and cream cheese, wrapped with Nori and tempura fried; served with a Wakame salad, pickled ginger, sliced cucumber, wasabi and a soy-mirin dipping sauce * \$14

Nicoise Olive Medley served with a demi-baguette \$6

Steamed Buns Korean barbecued pork confit, cucumber, red onion and cilantro * \$10

Crab & Artichoke Dip baked jumbo lump crab and artichokes with house-made mozzarella and grilled baguette slices * \$12

~~~Salads & Soups~~~

Parsnip Soup with subtle curry and lump crab * \$9

Caesar Salad hearts of romaine with house-made croutons, parmesan Reggiano and a house-made garlic dressing \$8

Spinach Salad baby spinach, endive, candied walnuts, currants, Bartlett pears and Maytag blue cheese, tossed with passion fruit vinaigrette \$9

Field Green Salad tossed in a mustard vinaigrette with red onion, carrots, dried cherries, roasted beets Laura Chenel goat cheese and Serrano Ham \$9

Roasted Beet Salad sliced with fried Laura Chenel goat cheese, truffle arugula, candied orange zest, cured pork loin and an orange basil vinaigrette* \$10

Add to any salad: Shrimp...\$6 Chicken...\$5 Ahi Tuna...\$10
4 oz. Filet Mignon...\$12 Crab Cake...\$12

Chef Mackenzie Hess' Creates Features of Each Day

~~~Entrees~~~

Chipotle Encrusted Flounder over fondant potatoes, braised onions, sautéed broccolini and a roasted red pepper and honey coulis* \$28

Almond Scallops flash fried encrusted scallops with grilled bananas and spinach couscous, accompanied with a white chocolate mushroom cream and garnished with a parmesan crisp * \$28

Cocoa Rubbed Salmon pan seared and served over roasted butternut squash fettucine, shitake mushrooms, broccolini, and a sage soubise * \$28

Panko Encrusted Crab Cakes pan seared over a smoked gouda orzo, roasted pecan haricot verts with a sweet apricot puree* \$26

Grilled Swordfish topped with apple cherry butter and accompanied by roasted garlic rutabaga hash and sautéed asparagus * \$27

Grass-fed Beef Tenderloin topped with truffle shiitakes and caramelized onions served over fried Brussels sprouts, sautéed arugula and a beet cream * \$35

Apple Cider BBQ Glazed Smoked Duck Leg topped with a cranberry-apple compote accompanied with Pungo collard greens and spiced pumpkin cream* \$25

Veal Cutlet over shitake mushroom and sweet orange spaetzle, truffle broccolini and spiced chocolate-merlot reduction * \$22

Pasta Sonoma a penne pasta with shrimp and scallops sautéed with fire roasted red peppers, zucchini, olives, tomatoes and topped with feta and parmesan in a garlic beurre blanc sauce. A favorite for nearly 6 years. * \$24

Grilled Grass-Fed Rib-Eye 16 oz. Cowboy cut topped with fig balsamic glaze and bleu cheese bacon butter and served with roasted fingerling potatoes and sautéed asparagus * \$34

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.***
20% gratuity is added to parties of 6 or more.

