

Dinner Menu

Served After 4:30pm

Starters

Salade Verte

Organic spring mix with balsamic vinaigrette and candied pecans 4

Salade Bleu

Organic Field Greens with bacon and blue cheese 6

Salade Betterave

Roasted beets and arugula with goat cheese and candied pecans 8

Soup du Jour

5/7

Beef Carpaccio

Topped with an arugula salad tossed in lemon vinaigrette and pecorino cheese 10

Humus Platter

Israeli humus with toasted pine nuts and warm pita bread 7

Pâté de Foie de Volaille

Chicken liver pâté infused with sage, served with baguette crostinis 8

Main Courses

*Lamb Loin

27

Over a green chile polenta with wilted spinach and Cojita cheese

Chicken Galantine

Thigh stuffed with sausage and candied nuts wrapped with bacon served with sautéed spinach and caramelized apples 20

There is a \$3 split charge for main courses

*Consuming raw or uncooked meats, poultry, seafood, shellfish, and eggs may increase the risk of foodborne illness

Poisson du Jour

Fresh catch of the day MP

***Beef Tenderloin**

Hickory smoked, thick filet over a creamy potato puree with carrot butter sauce 24

Meatloaf Platter

Topped with bacon and served over creamy potato purée 15

Sides

Potato puree 4

Vegetable 4

Grilled Cheese with fries (kids) 5

Desserts**Clafouti**

French butter cake with fresh seasonal fruits, mixed berry coulis, and vanilla bean ice cream 6

Chocolate Pot de Creme

Served with vanilla whipped cream and powdered chocolate 6

Belgian Dark Chocolate Tart

Topped with vanilla whipped cream 6

Blueberry Bread Pudding

Topped with caramel sauce 6

Crème Caramel 6

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