



Appetizers \$24

***Tomato Tarte Tatin (V)**

Caramelized Cherry Tomatoes, Goat Cheese, Balsamic Reduction, Pesto, Light Mustard.

***Crab Cake**

Pan Seared Crab Cake Served with Chipotle Mayo, Pesto.

***Foie Gras**

Homemade Foie Gras Served with Fig Chutney, And Toast.

***Lobster Bisque**

Rich, Creamy Lobster-Fish Velouté

Entrees \$42

***Lamb Shank**

Tomato, Confit Shallots and Garlic, Olives, Garlic Roasted Fingerling Potatoes.

***Scallops**

Pan Seared Scallops, White Wine Reduction Sauce, Served with Parsnip Purée, Cheese Tuile.

***Skate Fish**

Caper Meuniere Sauce, Served with Scallion Creamy Parmesan Risotto.

***Mushrooms Fettuccini's (V)**

Creamy Truffle Mushroom Sauce, Sauteed Shitake & Oyster Mushrooms

Desserts \$15

Crème Brulée, Orange Brown Sugar and Rum

Chocolate Lava Cake, Vanilla Coulis

Pistachio Affogato

Minimum 2 entrées must be ordered