

# Fall Menu 2019

## Appetizers

- Stuffed Shrimp** ..... \$21  
Jumbo shrimp with a scallop & lobster stuffing, lobster saffron sauce & fleuron
- Slow Cooked Pork Belly** ..... \$15  
Jalapeno creamed corn
- Escargot** ..... \$18  
Spinach, tomato, garlic butter & puff pastry
- Steak Tartar** ..... \$16  
Raw 4oz. filet chopped with capers, shallot, herbs, mustard, egg yolk, Worcestershire sauce and topped with fried shallots (jalapeno optional)
- Seared Duck Foie Gras** ..... \$24  
Mixed mushrooms & truffle cognac sauce, grilled country bread
- Tarte Nicoise** ..... \$14  
Hot tomato tarte with black olives, fresh herbs, goat cheese and sweet basil

## Soup

- French Onion Soup Gratinee** ..... \$12
- Artichoke Soup In Puff Pastry** ..... \$14  
Truffle & foie gras

## Salad

- Caesar Salad** ..... \$12  
Chopped Romaine, croutons, shaved parmesan cheese, bacon bites, Caesar dressing
- Pear And Roquefort Cheese In Phyllo** ..... \$16  
Red oak lettuce, pumpkin seed vinaigrette

## Main Course

- 8 oz. Black Angus Filet** ..... \$42  
Green peppercorn crusted with cognac cream sauce  
+ *Braised celery & potato waffle*
- Colorado Rack of Lamb Ras El-Hanout** ..... \$56  
In Tagine, Harissa lamb sauce  
+ *Couscous, steamed vegetable*
- Roasted Venison Loin** ..... \$42  
Poivrade sauce  
+ *Braised Savoy cabbage, wild mushroom & herbed spaetzle*
- Duck Breast Forestiere** ..... \$42  
Stuffed with mushrooms, chestnuts & foie gras, truffle sauce  
+ *Candied butternut squash & buttered tagliatelle*
- Imported Dover Sole** ..... \$54  
Sautéed Veronique or Almondine or Grenobloise  
+ *Pomme puree & asparagus Anglaise*
- 14 Oz. Bone-In Pork Chop** ..... \$36  
Pearl onions, mushrooms, lardon, Madeira sauce  
+ *Buttered tagliatelle & braised fennel*
- Sautéed Free Range Chicken Breast** ..... \$32  
Chablis morel cream sauce  
+ *Green asparagus & carrot risotto*
- Two Pound Maine Lobster (Thermidor or Steamed)** ..... \$68  
+ *Pomme puree & asparagus Anglaise*
- Grilled Salmon Steak** ..... \$39  
Bernaise sauce  
+ *Braised celery & Gruyere mashed potatoes*
- Mixed Vegetable & Mushroom Risotto** ..... \$32  
Italian Carnaroli rice cooked with mixed vegetables, sautéed mixed mushrooms &  
Basil oil

## Desserts

<b>Pecan Pie</b> .....	\$10
Vanilla ice-cream & whipped cream	
<b>Black Forest Cake</b> .....	\$10
<b>Carrot Cake</b> .....	\$10
<b>Apple Crostata</b> .....	\$11
Vanilla ice cream	
<b>Creme Brulee</b> .....	\$10
<i>+Ask your server for today's flavor</i>	
<b>Brazilian Chocolate Square</b> .....	\$11
Mocha sauce & banana ice-cream	
<b>Cheesecake</b> .....	\$10
Strawberry confiture	
<b>Chocolate Marquis</b> .....	\$12
Nutella sauce & coffee ice-cream	
<b>Ice-Cream</b> .....	\$6
Single scoop	
<b>Sorbet</b> .....	\$6
Single scoop	
<b>Assortment of 3</b> .....	\$10
<b>Assortment of 4</b> .....	\$12

ALL OUR SORBETS AND ICE-CREAMS ARE HOUSE-MADE,  
SEE YOUR SERVER FOR SELECTIONS