

Amusements

Marinated Olives

Niçoise, Picholine, Kalamata

4

Roasted Marcona Almonds

Extra Virgin Olive Oil

4

Hummus

Toasted Focaccia, Extra Virgin Olive Oil

4

Duo of Tapenade

Yellow Tomato Tapenade, Olive Caper

Tapenade, Toasted Focaccia

5

Appetizers

Soup Du Jour

6

Foie Gras Torchon

Apples, Vanilla and Apple Cider Reduction,
Toasted Focaccia

13

Sesame Seared Ahi Tuna Loin Served Rare

Cold Soba Noodles, Peanut, Wasabi Aioli

10

Southwest France Pizza

Duck Confit, Roasted Shallot, Picholine Olives,
Gruyere Cheese

10

Tomato & Goat Cheese Pizza

Tomato Coulis, Goat Cheese, Garlic Chips,
Extra Virgin Olive Oil

9

Haricot Vert Salad

Mache, Almonds, Lemon Vinaigrette

10

“Burger, Fries & Shake”

Organically Raised Local Beef Slider, Herb
Aioli,

Handcut Fries, Raspberry Shake

10

Steamed Mussels

Andouille Sausage, Onion, Garlic, White
Wine, Cilantro

9

Arugula Salad

Ginger Crisp Apples, Goat Cheese, Walnut
Vinaigrette

9

House Smoked Salmon

Red onion, capers, crème fraîche, toasted
focaccia

9

Grilled Jumbo Shrimp

Cornbread, Bacon, Rosemary BBQ

12

Pan Seared Scallops

Baby Arugula, Roasted Tomato Vinaigrette

13

Bresaola Plate

Thinly Sliced Dried Beef, Marinated Peppers,
Mache, Toasted Focaccia

7

Caesar Salad

Baby Romaine, Garlic Crouton,
Grana Padano, Extra Virgin Olive Oil

9

Three Cheese Plate

Selection of Artisanal Cheeses

13

Crispy Calamari

Basil Aioli, Mache

10

Entrées

Roasted Chicken Breast

Roasted Mushrooms, Leeks, Red Wine
Reduction

18

Pepper Crusted Sirloin

Mushroom Potato Gratin, Haricot Verts,
Madeira Cream Sauce

19

Sauté Rainbow Trout

Wild Rice Pilaf, Lemon Caper Brown Butter

18

Vegetable Tian

Local Squash, Parmesan, Basil, Tomato Coulis

14