

## Dinner Menu 9/5/08

### Amusements

#### **Goat Cheese Tart**

Caramelized onions, Asparagus, Flaky pastry  
5

#### **Marinated Olives**

Nicoise, Picholine, Kalmata  
5

#### **Stuffed Tomatoes**

Parmesan, Garlic, Extra Virgin Olive Oil  
5

#### **Marcona Almonds**

Extra Virgin Olive Oil, Kosher salt  
4

### Appetizers

#### **Soup du Jour**

The Soup of the Day  
5

#### **Arugula Salad**

Peaches, Hazelnuts, Blue Cheese, Riesling  
Vinaigrette  
9

#### **Caesar Salad**

Baby Red Romaine, Garlic Crouton,  
Parmigiano Reggiano, Extra Virgin Olive Oil  
8

#### **Grilled Asparagus Pizza**

Marinated Tomatoes, Caramelized onions,  
Parmigiano Reggiano  
9

#### **Smoked Chicken Pizza**

Apple Marmalade, Grand Cru Gruyere  
9

#### **Pan Seared Jumbo Scallops**

Baby Arugula, Roasted Tomato Vinaigrette,  
Fried Leeks  
10

#### **House Smoked Pacific Salmon**

Shaved Red Onion, Caperberries, Maché,  
Crème Fraîche  
9

#### **Crispy Fried Calamari**

Basil Aioli, Mache  
12

#### **Prince Edward Island Mussels**

Tomato, Scallion, Coconut curry sauce  
Grilled Focaccia  
9

#### **Smoked Foie Gras and Duck Terrine**

Whole Grain Mustard, Cornichon, Crackers  
10

#### **Duo of Tapenade**

Traditional Olive, Roasted Yellow Tomato,  
Baguette  
8

#### **Grilled Cheese**

Halloumi, Fennel Olive Relish, Maché,  
Baguette  
9

#### **Three Cheese Plate**

Artisanal Cheese with Accoutrements  
13

#### **Local Beef, Venison, & Andouille Slider**

Scallion Aioli, Red Onion Marmalade,  
Micro Greens  
8

#### **Sesame Crusted Ahi Tuna**

Black and White Sesame Seeds, Warm Soba  
Noodles, Sweet and Spicy Chili Marmalade  
12

### Small Plate Entrées

#### **Pan Seared Jumbo Shrimp**

Couscous Pilaf, Saffron Cream Sauce  
18

#### **Grilled Culotte Steak**

Top Sirloin, Yukon Gold Potato and Haricot  
Vert, Dijon Vinaigrette  
18

#### **Pepper-smoked Pork Tenderloin**

Balsamic Grilled Portabella Mushroom, Yukon  
Gold Mashed Potato, Brandy Cream Sauce  
18

#### **Fresh Fish of the day**

Roasted Corn and Lima Bean Succotash,  
Classic Thyme Buerre Blanc, Maché  
18

#### **Vegetable Tian**

Squash, Zucchini, Heirloom Tomatoes,  
Parmesan Reggiano, Roasted Tomato Coulis  
14

**Ask about our daily specials!!!**