

Appetizers

Salad of Organic Baby Lettuces, Spiced Apple Mustard Dressing

Watercress Salad, Cured Tomatoes, Citrus Ginger Vinaigrette

Tuna Tartar, Cinnamon Apple, Cucumber

Homemade Pasta, Primavera, Truffle Cream.

Warm Goat Cheese Tart, Thai Basil Oil

Sautéed Homemade Gnocchi, Sage

Smoked Salmon, Truffled Egg Salad, Toasted Pepper Brioche

Sautéed Tian of Crab, Thyme - MP

Entrée

Seared Day Boat Scallops, Wasabi Cream, Chorizo, Tomato

Herb Roasted Wolffish, Grilled Fennel, Ginger Pea Sauce

Sautéed Wild Scottish King Salmon, Ham Hock Braised Cabbage.

Seared Red Snapper, Broccoli Rabe, Sweet Garlic, Virgin Olive Oil

Classic Veal Bolognese, Handmade Fettuccini

Rosemary Roasted Chicken, Braised Bok Coy, Portobello, Balsamic Glaze

Seared Dry Aged Sirloin, Mint Peas, Potato Puree, Bordelaise

Roasted Center Cut Veal Chop, Roasted Chutney Vegetables, Potato, – MP

Sides

6

Roasted Carrots, Mint Peas, Potato Puree, Vegetable Mélange
Macaroni and Cheese, French Fries