

Appetizers

Caramelized Orange and Cippolini Onion Tart Tatin 12
Fleur de Lis Cheese, Toasted Walnuts, Pomegranate Reduction

Pan Roasted Sea Scallop with Ragout of Veal and Mushrooms 14
Truffle Potato Foam

Spicy Ahi Tartare with Tempura Fried Asparagus 14
Avocado Puree, Yuzu Vinaigrette

Foie Gras Torchon "Brûlée" with Apple Chutney 21
Braised Gala Apple, Pomegranate Reduction

Shaved Serrano with Olive Bread Crisps 11
Luque Olive Powder, Black Mustard, Pickled Baby Root Vegetables

Second Courses

Salad of Baby Arugula and Shaved Fennel, Roasted Baby Beets 12
Aged Chèvre Cheese, Orange Hazelnut Vinaigrette

Salad of Crispy Romaine with Roasted Tomatoes and Asparagus 11
Parmesan Peppercorn Emulsion, Parmesan Chips, Garlic Croutons

Cream of Five Onion Soup 9
Fried Shallots and Chives

Braised Smoked Bacon with a Salad of Frisee 12
Marinated Mushrooms, Roast Shallot Sherry Vinaigrette

Entrées

Seared Fillet of Organic Salmon, Creamed Spinach 35
White Asparagus, Tarragon Vin Blanc

Pan Seared Chilean Sea Bass with Oyster and Wild Mushroom Chowder 39
Braised Beluga Lentils, Horseradish Potatoes

Sautéed Supreme of Chicken with Grilled Portabella and Lobster Fillet Mignon 36
Truffle Capellini, Creamed Spinach, Roasted Portabella, Shellfish Cream

Pork Choucroute with Whole Grain Mustard 33
Braised Sauerkraut with Fennel and Apples, Gruyere Potato Rosti, Apple Cider Jus

Spinach and Semolina Pappardelle with Fried Tofu 29
Woodear Mushrooms, Smoked Bell Peppers, Oven Roasted Tomatoes, Madeira Mushroom Jus

Garlic and Herb Crusted Rack of Lamb with Yukon Potato Pave 38
Confit Tomatoes and Black Olive Jus

Pan Seared Filet Mignon with Black Trumpet Puree 46
Cumin Carrot Confit, Bordelaise Sauce

Thursday, September 4, 2008

Please refrain from using cell phones in the Main Dining Room.