

~DINNER MAY 2015~

~first course~

English Pea Soup (g) 10

pearl onion, double smoked hunters bacon, white truffle oil, brioche crouton

Roasted Beet Salad (d,tn) 12

shaved fennel, pistachios, goat cheese, local arugula, orange vinaigrette

Mixed Green Salad (d,g,tn) 11

roasted corn, heirloom grape tomatoes, pecans, gorgonzola, Jerez vinaigrette

Pan Seared Tuna 14

radish, avocado, cucumber, soy reduction, fresh lime

Grilled Octopus Salad 14

garbanzos, celery, onion, olives, bell pepper, fresh lemon, herb oil

Artisan Cheese Plate (d,g) 12

four cheeses, dried fruit, nuts, toast

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~main course~

Grilled Norwegian Salmon (d) 30
ratatouille, roasted fingerling potatoes, tomato cinnamon reduction

Grilled Swordfish 36
spinach rice, Feta, tomato cinnamon reduction

Roasted Amish Chicken Breast 26
apricot glaze, pearl cous cous, eggplant, roasted pepper

Pan Seared Bronzini 34
broccoli rabe, garlic confit, white beans, Kalamata olive tapenade

Lamb 2 Ways 36
braised leg Oaxacan style, roasted rib chop, polenta, haricots verts, salsa verde

Roasted Filet Mignon (d) 39
sweet potatoes, grilled asparagus, chimí churri

Skirt Steak Frits 25
spinach, garlic confit French fries, chimí churri

"Simply Grilled" Salmon 18
"Simply Grilled" Amish Chicken 17

~sides~

grilled asparagus 7 ratatouille 7 roasted fingerling potatoes 7
dirty rice with Andouille 7 sauteed spinach 6
roasted sweet potatoes 6 broccoli rabe and garlic 8