

First Course

Sautéed Shrimp Lemon, White Wine, Tomatoes, and Feta Cheese 14.00
» *Moschofilero, Boutari, Mantina '07 9.00*

Gâteau of Crab Lump Crab, Orange Fennel Cream, and Tomato-Fennel Slaw 12.00
» *Godello, Vina Godeval, Valdeorras '06 9.00*

Arancini Crispy Risotto with Crimini Mushrooms, Asiago Cheese, and White Truffle Aioli 10.00
» *Monastrell, Juan Gil, Jumilla '05 10.00*

Seared Tuna Carpaccio Spiced and Seared Ahi Tuna topped with Citrus Relish and Blackberry Vinaigrette 13.00
» *Gewürztraminer, Trimbach, Alsace '06 10.00*

Cheese Course Trio Lemon Ricotta from Central Florida, Kasseri from Greece, and P'tit Basque from the French Pyrenees 14.00
» *Vernaccia Di San Gimignano, Bonacchi, Tuscany '06 9.00*

Duck Confit Smoked Duck Breast with Tomato and Egg Fettuccini and Opal Cream 14.00
» *Garnacha de Fuego, Old Vines, Calatayud '08 8.00*

Soup and Salad Course

Salad of Romaine Lettuce Creamy Roasted Garlic Emulsion with White Anchovies, Hearts of Palm, and Pickled Peppers 9.00
» *Viognier La Violette, Jean-Luc Colombo, Rhône '07 9.00*

Roasted Butternut Squash Bisque Crisp Sweetbreads and Roasted Almonds 9.00
» *Riesling QbA, Mönchhof Estate Robert Eymael, Mosel '08 10.00*

Delta Asparagus Salad Greens tossed in Meyer Lemon Oil, Goat Cheese Drizzle, Nueske Applewood Smoked Bacon, and Quail Egg 14.00
» *Albariño, Martin Códax, Rías Baixas '07 9.00*

Main Course

Berkshire Pork Two Ways Pork Tenderloin and Braised Pork Belly with Gigandes Bean Cassoulet and Swiss Chard 33.00
» *La Fond Syrah, Santa Rita Hills '07 12.00*

Oak-grilled Swordfish Crispy Potato Pastilla, Sautéed Spinach, Tomato Confit, and a Basil Beurre Blanc 33.00
» *Sonoma Cutrer Chardonnay, Russian River Ranches '07 12.00*

Roast Chicken Breast Tanglewood Farms Chicken with Roasted Mushroom Risotto and Madeira Demi-glace 29.00
» *King Estate Pinot Noir, Oregon '07 13.00*

Filet Sicilian Oak-grilled Filet of Beef with Spanish Onions, Peppadew and Banana Peppers, Quattro Formaggi Crushed Potatoes, and Veal Glace de Viande 41.00
» *Flora Springs Trilogy Cabernet Blend, Napa '06 20.00*

Braised Veal Shank Carrot-Potato Purée, Roasted Vegetables, and Toasted Citrus Gremolata 46.00
» *Arrowood Cabernet Sauvignon, Sonoma County '05 15.00*

Pan-seared Wild Striped Bass Prince Edward Island Mussels, Fregula Pasta, Tomato, Fennel, and Saffron Sauce with Olive Oil Crostini 33.00
» *Chablis Village, Domaine Voceret, Burgundy '07 13.00*

Seared Tofu Zucchini and Eggplant Ratatouille, Roasted Mushrooms, Lentils, and Sun-dried Tomato Purée 23.00
» *Rívola de Abadia Retuerta, Castilla Y Leon '07 10.00*

Braised Short Ribs Creamy Polenta, Sautéed Greens, and Blood Orange Demi-glace 38.00
» *Valpolicella, Ripasso La Colombaia, Veneto '07 12.00*

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests. An 18% service charge is added for parties of 6 or more.