

APPETIZERS

Imported Cheese Plate with Paired Accompaniments \$13.00

Mediterranean Antipasto, Fire-roasted Bell Peppers, Marinated Artichoke Hearts, Fresh Ovoline Mozzarella & Tapenade Provençal \$10.50

Hudson Valley Foie Gras Feature of the Week \$13.25

Seared Sesame-Crusted Yellow-fin Tuna, Wasabi Aioli, Baby Arugula with Fried Wontons & Crispy Caper Vinaigrette \$12.50

Black Tiger Shrimp & Maryland Crabmeat Martini with Cocktail & Louis Sauces \$12.50

A Tribute to Charcuterie with House-made Duck Prosciutto, Country Pate, Parma Ham with Dried Fruit & Nut Medley \$11.00

House Smoked Salmon Carpaccio, Sweet Mustard Sauce with Shaved Fennel Salad & Toast Points \$10.50

THE MAIN ATTRACTION

Asian Marinated Chilean Sea Bass, Shiitake Mushroom Sauce, Jasmine Rice with Bok Choy & Parisienne Carrots \$29.75

Sautéed Rainbow Trout a la Meunier with Spaghetti Squash & Haricot Verts \$24.75

Pan Seared Diver Scallops on a Citron Risotto with Green Asparagus & Demi-Glace \$28.50

Pan Roasted Salmon with a Lentil Ragout, Green Asparagus, Caramelized Carrots and a Red Wine Sauce \$27.50

Lightly Smoked & Roasted Marinated Pork Loin with Caramelized Sweet Potatoes, Cider Demi Glace & Green Beans with Bacon & Shallots \$25.95

Duck Three Ways, "Bocuse d' Or" Sautéed Duck Breast, Duck Sausage & Confit of Duck Leg, Sauerkraut, & Chive Potato Mousseline \$28.50

Veal Scaloppini with Winter Morel Cream Sauce, White Asparagus & Chive Potato Mousseline \$30.25

Herb Crusted Rack of Lamb on a Flageolet Bean Ragout, French Beans & Demi-Glace \$29.75

Amlsh Raised Chicken Breast with Rice Pilaf, Caramelized Shallots, Carrots a la Vichy, Green Asparagus and a Leek & Shiitake Sauce \$26.00

Black Angus New York Strip Steak with a Cracked Peppercorn Sauce, Savory Gorgonzola Bread Pudding, Vegetable Medley \$31.25

Grilled Black Angus Beef Tenderloin Steak with a Red Wine Sauce, Chive Potato Mousseline & Tiny French Beans \$31.95

Tranche of Marinated Tofu with Basil & Citron Risotto with an Array of Vegetables \$25.75

* A 20% gratuity will be added to tables of six or more.

SOUPS & SALADS

Soup du Jour \$4.95

Cream of Lobster Bisque with Chantilly \$5.50

Traditional Caesar Salad in a Parmesan Basket with Smoked Salmon Tartare \$8.00

Organically-grown Field Greens, Candied Walnuts with an Oven Roasted Shallot Vinaigrette \$7.75

White & Green Asparagus on Boston Lettuce Dressed with a Shallot & Chive Vinaigrette \$8.25

Fall Bitter Greens with a Walnut Oil Dressing, Gorgonzola Terrine and Poached Pear \$8.25

Napoleon of Roasted Beets & Herbed Chevre on a Bed of Mache Greens with Citrus Vinaigrette \$8.25

DESSERTS

Brown Sugar Crème Brûlée with Seasonal Berries \$8.00

Grand Marnier Soufflé with Raspberry Coulis \$8.25

White & Dark Chocolate Terrine, Raspberry & Passion Fruit Sauce \$8.00

Dessert Symphony \$13.75

Warm Chocolate Truffle Cake with Strawberries and Mint Salsa \$8.50

Tiramisu with Coffee Crème Anglaise \$8.25

Red Grits \$7.25

New York Style Cheese Cake \$8.00

Imported Cheese Plate with Paired Accompaniments \$13.00

We proudly serve Douwe Egberts Coffee