

Chef de Cuisine Thomas Baranoucky presents:

Starters

Cauliflower Soup	10
~ Seared diver scallop ~ truffle froth	
Smoked Shrimp and Scallop Cocktail	13
~ Tomato horseradish glass ~ lemon	
Sesame Seared Tuna	12
~ Fennel cucumber coulis ~ daikon radish salad ~ peanut vinaigrette	
Crab Cakes	13
~ Tomato avocado salad ~ lime cilantro aioli	
Roasted Baby Beets	8
~ Haystack mountain goat cheese foam ~ truffle oil ~ micro beet greens	
Trio of Caesar	9
~ Parmigiano-Reggiano cup ~ white anchovies	
Mixed Greens	8
~ Dried cranberries ~ Maytag blue cheese ~ roasted walnut vinaigrette	

Entrées

Seared King Salmon	12/24
~ Cauliflower puree ~ roasted corn nage ~ root vegetables	
Grilled New York Steak	30
~ Yukon gold potato confit ~ sorrel pesto	
Roasted Rocky Chicken Breast	24
~ Vegetable fricassee ~ herb dumpling ~ carrot foam	
Sage & Rosemary Smoked Pork Tenderloin	13/26
~ Corn studded creamy polenta ~ grilled vegetable coulis ~ rosemary apple syrup	
Alaskan Halibut	14/28
~ Chorizo succotash ~ saffron butter	
Molasses Braised Short Ribs	26
~ Maytag blue cheese mashed potatoes ~ baby carrots	
White Port Glazed Maple Leaf Farms Duck Breast	15/30
~ Parsnip puree ~ cipollini onions ~ hazelnut praline	
Seared Diver Scallops	20
~ Vanilla scented risotto ~ fava beans ~ tomatoes ~ fig balsamic reduction	