

Cheese Board 28

grand cru gruyere reserve, vintage van gogh, buttermilk bleu affinee,
mezzaluna fontina, red spruce cheddar with chef's choice of
accompaniments
(pair with cabernet sauvignon)

Flatbread 15

granny smith apples, yellow and white cheddar, cranberries, thyme,
crushed walnuts
(pair with chardonnay or pinot noir)

Warm Asparagus Salad (gf) 16

mixed greens, portobello mushrooms, goat cheese, sundried tomatoes with
sherry honey dressing
(pair with sauvignon blanc)

Entrees

(most entrees served with yukon gold mashed potatoes & seasonal vegetable)

Orecchiette Foie Gras (gf) 26

with black truffle, tarragon carbonara
(pair with riesling or pinot noir)

Linguini Crostacie 28

shrimp and lump crab meat in a zesty tomato sauce
(pair with chianti)

Pan-Roasted Organic Double Breast Chicken (gf) 26

fra diablo, parsley, grain mustard, worcestershire, garlic, chili flakes
(pair with chardonnay or pinot noir)

Pan-Seared Scottish Salmon (gf) 30

jasmine rice and orange gremolata
(pair with sauvignon blanc or brunello)

Beef Short Ribs 36

braised in barolo wine and root vegetable
(pair with barolo, cabernet sauvignon or carmenere)