

APPETIZERS

Liver & Onions \$12.95

Pan-seared foie gras served with caramelized onions, Chambord gastrique, and toasted hazelnuts

Blue Crab Tater Tots \$8.95

Served with a saffron and cucumber tartar sauce

Escargot \$9.95

Snails sautéed with shallots, garlic, shiitake mushrooms, and white wine, and finished with a port cream sauce

SOUP

Cream of Mushroom Soup with Sage Oil Cup \$4 Bowl \$5

SALADS

Salad of Haricots Verts \$5.95

Served with tomato tartare, frisee, chive oil, and red wine vinegar cream

Baby Greens House Salad \$5.95

Served with dried cherries, cranberries, orange segments, strawberries, spiced pecans, and Gorgonzola cheese, and finished with citrus vinaigrette

Salad of Mixed Greens \$4.95

Served with diced tomatoes and cucumbers, and finished with sherry mustard vinaigrette

Goat Cheese Tart \$9.95

Served with caramelized onion and oven-dried tomato, and served with a petite salad tossed in roasted garlic balsamic vinaigrette

ENTREES

Pan-Seared Halibut \$26.95

Served on a bed of basmati rice with sweet corn, shiitake mushrooms, and cherry tomatoes, and finished with saffron aioli and chive oil

Roasted Lamb Rack \$29.95

Served with a Door County cherry couscous and haricots verts, and finished with espresso demi-glace

Roasted Airline Chicken Breast \$19.95

Served with stone ground mustard mashed potatoes, fresh asparagus, and rosemary jus

Lobster Macaroni & Cheese \$26.95

Maine lobster in a mascarpone cream sauce with macaroni, fresh snow peas, and tarragon

Roasted Beef Tenderloin \$31.95

Served with basil mashed potatoes and finished with a red wine demi-glace

Strauss Free-Raised Veal Chop \$33.95

Served on a bed of scalded brussel sprouts with double-smoked bacon, black truffle mashed potatoes, and a morel mushroom demi-glace

DESSERTS

Flourless Chocolate Cake \$4.95

Served with crème anglaise and raspberry sauce

Orange Crème Brulee \$4.95

French Apple Tart \$4.95

Served with caramel sauce and whipped cream

Red Wine Poached Bosc Pear \$4.95

Filled with chocolate ganache and served with crème anglaise and raspberry sauce