

Summer Menu 2019



Chilled soups (side portions available)

CARROT Carrot orange & saffron soup with kumquat foam, candied kumquats & orange segments **V, NF, GF available \$11**

BORSCHT Beet, tomato & ginger soup with grapefruit, beet & goat cheese **V, NF, GF available \$12**

GAZPACHO Tomato, cucumber, red pepper, watermelon soup with garlic bread stick **V, DF, NF \$12**

AJO BLANCO Garlic & almond soup with cooked Mackerel, horseradish whipped cream, pickles & seasonal fruits **\$15**

Appetizers

GRILLED SWEET GEM LETTUCE SALAD WITH HEIRLOOM TOMATO CARPACCIO & CRUSTINI

Choice of shredded chicken, lamb, or confit duck leg **\$13**
Choice of cured salmon or king crab leg **\$16**
NF, DF, GF available

SUMMER SALAD Kale & arugula, beets, apple, mung bean, avocado, citrus & lychee dressing, sesame seeds **NF, V, GF \$16**

LOBSTER SALAD Kale & arugula, beets, mungbean sprouts, citrus & lychee vinaigrette, sesame seeds **NF, DF, GF \$18**

TUNA & SALMON TARTARE Raw diced tuna & salmon, avocado in tempura & carpaccio, cocktail dressing, fresh herbs **NF, DF, GF \$22**

CAPRESE TARTINE French baguette with Burrata mozzarella, basil pesto, heirloom tomatoes **GF bread available \$15**

PAN CON TOMATE French baguette with cured ham, cherries tomatoes, basil pesto, microgreens **DF, GF bread available \$15**

GOAT CHEESE TARTINE French baguette, fresh goat cheese, caramelized onions, pecan nuts & honey chips **GF bread available \$15**



Entrees

CHICKEN BREAST Yellow zucchini puree, eggplant confit, bell pepper, onions, zucchini roll, basil pesto **GF \$19**

PORK Braised & breaded in charcoal & parsley crust, sweet pea puree, glazed carrots, stewed onions & pork lardons **NF \$19**

COD Seasonal vegetables stuffed with cod brandade, aioli foam **NF, GF \$20**

SALMON* Scottish salmon marinated with miso, farro - sweet red pepper & asparagus tabbouleh, pistachio vinaigrette, fried capers & puffed kasha chips **DF \$21**

DUCK BREAST* Cooked in grape leaves, sweet potato puree, mushrooms, chestnuts, grapes, lemongrass & ginger dressing **GF \$26**

LOBSTER Linguini pasta, fresh lobster, shiitake mushrooms, fresh lemon segments, homemade lobster bisque, parmesan cheese **Gluten free pasta available NF \$32**

USA BEEF & POTATO TOUR*
Chef is highlighting the highest quality of beef & potatoes across USA
(ask your server for market price)

GF: GLUTEN FREE / DF: DAIRY FREE / NF: NUT FREE / V: VEGAN

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



Tasting menu

CHEFS' CHOICE OF

2 APPETIZERS
1 FISH COURSE
1 MEAT COURSE
1 DESSERT

5 courses

Min 2 perS \$70 /PERS
add 2 courses for \$15
3 wine glass pairing \$38 /PERS
add 1 glass for \$10



Sandwiches (Only available for lunch, before 5 pm)

LAMB-ORGHINI French baguette, braised lamb shoulder, tzatziki, tomato, romaine lettuce
NF \$12

CAPRESE Panini bread, cured ham, tomato, smoked burrata mozzarella, pesto \$9
Cashew cheese available + \$2

Add avocado + \$2 / Add a side of soup + \$6



Soups (side portion available)

CARROT Orange & saffron soup with kumquat foam, candied kumquats, orange segments

V, NF, GF available \$11

BORSCHT Beet, tomato & ginger soup with grapefruit, beet, organic cashew cheese

V, NF, GF available \$12

GAZPACHO Chilled soup with garlic bread stick - Andrea's favorite
Add 1oz vegan cheese to chilled soup + \$3

V, DF, NF \$12



Appetizers

GRILLED SWEET GEM LETTUCE Heirloom tomatoes, quinoa tabbouleh, green beans, bread chips, coconut milk & lime dressing

V, NF, GF available \$11

CAPRESE TARTINE French baguette with cashew cheese, basil pesto, heirloom tomatoes

GF bread available V \$15

SUMMER SALAD Kale & arugula, beets, apple, mung bean, avocado, citrus & lychee dressing, sesame seeds

NF, V, GF \$16

CHEESE PLATE Trio of rotating organic cashew cheese served with parisian baguette, dried & fresh fruits

V \$15



Entrees

RISOTTO Farro risotto, asparagus, sweet red pepper, roasted pistachio, cashew parmesan, fried capers tarragon foam & puffed kasha chips

V \$16

RATATOUILLE Yellow zucchini puree, confit eggplant, bell pepper, onions, zucchini roll, basil pesto

V, GF \$15

MOUSSAKA Homemade beet patty with grilled eggplant layer, sundried tomatoes, bechamel sauce

V, NF \$18

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Wine list

(Ask for our wines of the month)



Glass | Bottle

WHITE & ROSE

MACON-VILLAGES-DOMAINE DE LA VERPAILLE - 2016	10	40
PINOT GRIS-PIERRE SPAR-ALSACE - 2015	10	40
ROSE-ESPIRIT GASSIER-CÔTES DE PROVENCE	10	40
POUILLY FUISSÉ-ALBERT BICHOT - 2017	15	60
SPARKLING ROSE CREMANT DE BOURGOGNE ALBERT BICHOT	15	60
SAUVIGNON BLANC-DOMAINE CHEVREAU-SANCERRE - 2017	15	60
RIESLING-KIRCHBERG DE BARR GRAND CRU - 2015	15	60
CHABLIS-DOMAINE LA ROCHE-SAINT-MARTIN - 2015	15	60
MEURSAULT-LOUIS JADOT - 2013	23	90
CHASSAGNE MONTRACHET-LOUIS JADOT - 2015	23	90

RED

CÔTES DU ROUSSILLON-DOMAINE CABIROU - 2011	10	40
MALBEC DECERO - 2016	10	40
PINOT NOIR-VIELLES VIGNES-ALBERT BICHOT - 2015	10	40
CÔTES DU RHÔNE-E.GUIGAL - 2015	10	40
GIGONDAS-DOMAINE LA FOURMONE-LE FOURQUET - 2014	15	60
SAINT-EMILION GRAND CRU-LES CADRANS DE LASSEGUE - 2014	15	60
SAINT-JOSEPH SYRAH-E.GUIGAL - 2014	15	60
PINOT NOIR SAVIGNY LES BEAUNE MOILLARD - 2016	15	60
CÔTES DE BORDEAUX-MERLOT-PETIT PICORON - 2015	15	60
PINOT NOIR SANCERRE-DOMAINE DES BROSSES - 2015	15	60
PINOT NOIR COTES DU NUIT-VILLAGES-ALBERT BICHOT - 2014	15	60
SAINT-JULIEN-CHATEAU DU GLANA - 2012	20	80
CHÂTEAUNEUF DE PAPE-DOMAINE GALEVAN - 2015	20	80
PINOT NOIR GEVREY-CHAMBERTIN-LOUIS JADOT - 2013	23	90

SPARKLING/DESSERT

FLOC DE GASCOGNE-LAUBADE	10	40
SAUTERNES-CHATEAU SAINT-VINCENT - 2011	15	60
PROSECCO-BRUT-TOMASSI FILDORA	15	60
CHAMPAGNE-BRUT-TAITTINGER	20	80



Non alcoholic beverages

STILL WATER & SPARKLING

ACQUA PANNA	\$3
ACQUA PANNA - LARGE BOTTLE	\$5
COCONUT WATER	\$3
SAN PELLEGRINO	\$3
SAN PELLEGRINO - LARGE BOTTLE	\$5
FLAVORED SAN PELLEGRINO (LEMON, BLOOD ORANGE, POMEGRANATE)	\$3

HOMEMADE BEVERAGES

ICE TEA, HIBISCUS ICE TEA, LEMON GINGER ICED TEA	\$3
RASPBERRY LEMONADE	

COFFEE & TEA

ESPRESSO, COFFEE	\$2.5
LATTE, CAPPUCINO	\$3.5
TEA	\$3



Alcoholic beverages

COCKTAILS

SPRITZ (FRENCH SPARKLING WINE WITH YOUR CHOICE OF LEMON, BLOOD ORANGE OR POMEGRANATE)	\$10
HOMEMADE HIBISCUS OR RASPBERRY SYRUP WITH FRENCH SPARKLING WINE	\$13

BEERS

CORONA, STELLA, FAT TIRE, BLUE MOON	\$6
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