

## FIRST COURSE

### JAPANESE HAMACHI

Yellowtail, Curry Oil, Chives, Sweet Soy, Ginger

11

### GNOCCHI VERDE

Hand Rolled Spinach and Ricotta Cheese Gnocchi, Parmesan Cream Sauce

10

### HUDSON VALLEY FOIE GRAS

Seared Foie Gras, Local Honey Comb, Toasted Walnuts, Sherry Gastrique

15

### DUO OF CRAB

Pan Seared Maryland Blue Crab Cake, Pesto Beurre Blanc, Tasmanian Red Crab, House Moutarde

14

### ITALIAN WHITE ANCHOVIES

Anchovies, Lemon Segments, Roasted Piquillo Peppers, Herbed Olive Oil, Parsley

10

### BIG EYE TUNA

Ceviche of Tuna, Cucumber, Avocado, Fresh Lime, Fish Sauce, Cilantro

14

### VARIETY OF HAZEL DELL MUSHROOMS

Local Mushrooms, Haystack Goat Cheese, Cream

10

### CHEF'S CHEESE PLATE

Daily Selection of Artisan Cheese

16

## SECOND COURSE

### APPLE PECAN SALAD WITH SMOKED BLUE CHEESE

Field Greens, Wisconsin Blue Cheese, Granny Smith Apples, Red Onion, Pecans, Red Wine and Honey Vinaigrette

9.5

### TRADITIONAL CAESAR SALAD

Romaine, Garlic Herb Croutons, Grana Padana Parmesan, Caesar Dressing

9.5

### BABY SPINACH SALAD

Baby Spinach, Blood Orange, Pancetta, Latur Cheese, Walnuts, Balsamic Vinaigrette

9.5

MAIN COURSE

**MUSHROOM RISOTTO**

Local Mushrooms, Caramelized Onions, Nicoise Olives, Cave-Aged Gruyere, Carnaroli Rice

26

**FLORIDA MAHI MAHI**

Saffron Couscous, Piquillo Peppers, Blood Orange Butter

28

**KONA AHI AND DIVER SCALLOPS**

Black Sesame Seed Crusted Tuna, Tempura-Fried Scallops, Coconut Rice, Lime Curry Sauce

32

**MISSISSIPPI QUAIL**

Roasted Quail, Pear and Date Stuffing, White Polenta, Huckleberry Reduction

26

**MAPLE LEAF FARM DUCK TWO WAYS**

Seared Duck Breast, Duck Confit Apple-Bacon Risotto, Parmesan

29

**PORK TENDERLOIN**

Fennel & Porcini Crusted Tenderloin, Garlic Confit, Madeira Au Jus

29

**COLORADO LAMB**

Pistachio Crusted Rack of Lamb, Watercress, Manchego, Pomegranate Seeds

42

**BUFFALO SHORT RIBS**

A & W Root Beer Braised Short Ribs, Ancho Chili, Asparagus Hash

34

**BLACK ANGUS RIBEYE**

Grilled Ribeye, Poblano Pepper and Blue Cheese Potato Cake, Herb Compound Butter, Garlic Au Jus

38

Please enjoy a piece of seared Foie Gras with any entrée for \$9