



## APPETIZERS

**Gazpacho**

3.75/4.75

**Cilantro and Tasmania Sweet Red Crab Salad**

Served over Cucumber and Habanera Gelatin

12.00

**House Smoked Seared Duck Breast**

Served with Sour Cherry and Watercress Risotto

12.00

**Homemade Grilled Lobster Ravioli**

Served with Vanilla Mascarpone Sauce

15.00

## SALADS

**Vine Ripened Tomato & Fresh Mozzarella Salad**

With Balsamic Reduction, Extra Virgin Olive Oil and Arugula

8.00

**Spinach and Pancetta Salad**

Baby Spinach, Oven Dried Tomatoes, Grilled Onions

Watercress and a Warm Pancetta Vinaigrette

6.50

**Traditional Caesar Salad**

With White Anchovies

4.00

**House Garden Salad**

3.50



# **ENTRÉES**

## **Pan Seared Arctic Char**

Served with Jicama and Celery Root Slaw, Mango Buerre Blanc  
and Wilted Spinach

**20.00**

## **Grilled Walu**

Served in Pistu with House Made Shrimp Sausage, Peas  
Fennel, Carrots and Pesto with Micro Arugula

**26.00**

## **House Cold-Smoked Caramelized Sea Scallops**

Served with Creamed Corn and Chive Risotto

**24.00**

## **Vermont Highland-Cattle Short Ribs**

Slow Cooked, Asian Rubbed Vermont Short Ribs served with  
Fried Rice, Asian Slaw and Plum Barbeque Sauce

**24.00**

## **Steak and Eggs**

Grilled Beef Tenderloin topped with Caviar and served  
with Celery Foam and Potato Gratin

**30.00**

## **Three Little Pigs**

Pan seared Pork Loin, Maple rubbed Pork Belly, and House Made Pork Sausage  
served with Champagne Pan Sauce, Chipotle Grits and Brussels Sprouts

**22.00**

## **Wiener Schnitzel**

With Pan Fried Roasted Garlic Spaetzel, Caper Brown Butter  
Melted Leeks and Lingonberries

**26.00**