

May 11th to May 25th 2017

-Lunch Specials- Appetizers

Terrine of Moulard Duck Foie Gras au Cognac, Brioche Toast, Cassis Sauce - **17**

Charcuterie: Jambon de Bayonne, Rosette de Lyon, Garlic Sausage, Pistachio Rosa Salami - **15**

Smoked Trout, Warm BBQ Eel, Seaweed Salad, Salmon Caviar & Honey Mustard Sauce - **13**

Roasted Spanish Octopus Salad, Citrus Zest, Fine Herbs, Cilantro, Scallions,

Sliced Cucumbers & E.V.O.O - **14**

Endive, Mache & Shaved Fennel Salad, Orange Vinaigrette, Daikon Julienne, Burrata Crostini - **11**

Entrées

Grilled Angus Beef Steak “ Teres Major” Emincee of Shallots & Red Wine Sauce - **22**

Seared Bronzini Filet, Broccolinis, Red Onion & Rhubarb Salsa, Lemon Butter - **21**

Sautéed Jumbo Soft Shell Crab, Lemon Butter, Shallots, Fine Herbs & Veal Jus - **19**

Catch of the Day: **Market Price**

Vegetarian Dish of the Day -**19**

Grilled Polenta Cake, Asparagus, Medley of Baby Spring Vegetables, Drizzle of Herbed E.V.O.O.

CHÂTEAU CADRANS DE LASSÈGUE, ST. EMILION GRAND CRU CLASSÉ 2012 GLASS \$17 BOT \$70

-Dinner Specials- Appetizers

Terrine of Moulard Duck Foie Gras au Cognac, Brioche Toast, Cassis Sauce - **18**

Charcuterie: Jambon de Bayonne, Rosette de Lyon, Garlic Sausage, Pistachio Rosa Salami - **17**

Smoked Trout, Warm BBQ Eel, Seaweed Salad, Salmon Caviar & Honey Mustard Sauce - **14**

Roasted Spanish Octopus Salad, Citrus Zest, Fine Herbs, Cilantro, Scallions,

Sliced Cucumbers & E.V.O.O - **14**

Endive, Mache & Shaved Fennel Salad, Orange Vinaigrette, Daikon Julienne, Burrata Crostini - **12**

Entrées

Sautéed Fresh Soft Shell Crabs: Lemon Butter, Shallots, Fine Herbs & Veal Jus- **Market Price**

Veal Tenderloin Medallions, Grilled Polenta, Wild Forest Mushrooms & Armagnac Cream Sauce - **35**

Seared Bronzini Filet, Broccolinis, Red Onion & Rhubarb Salsa, Lemon Butter - **31**

Roasted Half Pigeon “Printaniere”: Baby Spring Vegetables & Port Wine Sauce- **29**

Vegetarian Dish of the Day – **23**

Grilled Polenta Cake, Asparagus, Medley of Baby Spring Vegetables, Drizzle of Herbed E.V.O.O.

SAUTERNES: CHATEAU RIEUSSEC, GRAND CRU CLASSÉ 2009 GLASS \$22 BOT \$80