

**April 26<sup>th</sup> to May 7<sup>th</sup> 2018**

**-Lunch Specials-**

**Appetizers**

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

**CHARCUTERIE:** Garlic Sausage, Rosette de Lyon, Prosciutto Ham & Pork Rillettes - **16**

**Fromage de Tête Persillé:** Head Cheese in Aspic, [*Free Range Kunekune Pig*] Mache Salad,  
Sherry Vinaigrette & Dried Cherry Relish -**12**

Fresh Green Asparagus Vinaigrette - **10**

Butter Lettuce, Radicchio & Arugula, Cured Duck Pastrami, Artichoke Hearts, Pine Nuts,  
Dried Blueberries, White Balsamic Vinaigrette - **12**

**Entrées**

West Virginia Raised Alpaca "Bourguignon"[Stew], Pearl Onions, Forest Mushrooms & Wild Rice - **23**

Oven Baked Icelandic Cod, Herb Crusted, Grilled Ramps, Carrot Spaghettis,

Sun Dried Cherry Tomato Coulis - **22**

Fresh Jumbo Soft Shell Crab Sautéed with Lemon Butter, White Wine, Shallots & Veal Jus - **21**

Vegetarian Dish of the Day - **21**

Toasted Pearl Pasta, Spring Peas, Snap Peas & Carrots & Grilled Asparagus & Broccolinis, Basil Oil Drizzle

**2014 CHATEAU CADRANS DE LASSÈGUE, GRAND CRU ST. EMILION GLASS \$17 BOTTLE \$70**

**-Dinner Specials-**

**Appetizers**

Terrine of Moulard Duck Foie Gras au Cognac, Brioche Toast, Cassis Sauce - **19**

**CHARCUTERIE:** Garlic Sausage, Rosette de Lyon, Prosciutto Ham & Pork Rillettes - **17**

**Fromage de Tête Persillé:** Head Cheese in Aspic, [*Free Range Kunekune Pig*] Mache Salad,  
Sherry Vinaigrette & Dried Cherry Relish -**13**

Fresh Green Asparagus Vinaigrette - **11**

Butter Lettuce, Radicchio & Arugula, Cured Duck Pastrami, Artichoke Hearts, Pine Nuts,  
Dried Blueberries, White Balsamic Vinaigrette - **12**

**Entrées**

Seared Grenadins of Veal Strip Loin, Fresh Oregon Morels & Chanterelles, Madeira Demi-Glace - **37**

Oven Baked Icelandic Cod, Herb Crusted, Grilled Ramps, Carrot Spaghettis,

Sun-Dried Cherry Tomato Coulis - **32**

West Virginia Raised Alpaca "Bourguignon"[Stew], Pearl Onions, Forest Mushrooms & Wild Rice - **30**

Sautéed Fresh Wild Caught Caribbean Shrimp, Tomato, Lemon Butter, Shallots & Toasted Pearl Pasta - **33**

Vegetarian Dish of the Day - **23**

Toasted Pearl Pasta, Spring Peas, Snap Peas & Carrots & Grilled Asparagus & Broccolinis, Basil Oil Drizzle

**2013 SAUTERNES : CHÂTEAU COUTET, BARSAC ~ GLASS \$20 ~ BOTTLE \$90**