

SUN ROOM FEBRUARY 2020

FIRSTS

WILD MUSHROOM BISQUE 8

Truffle, Puff Pastry, Herb Crouton

*WINE FLIGHT: Chardonnay Greystone,
Napa Valley, California, 2017*

BAKED OYSTER 16

Crab Gratin

*WINE FLIGHT: Brut Sparkling, Domaine Ste. Michelle,
Washington, NV*

CAULIFLOWER SALAD 12

Poached Quail Eggs, Figs, Marcona Almonds, Port
Wine Emulsion, Extra Virgin Olive Oil

WINE FLIGHT: Sauvignon Blanc, JC Manard, France 2018

SMOKED SALMON CAESAR SALAD 15

Cured Salmon, Shaved Fennel, Red Onion,
Cucumber, Romain Hearts, Dill & Caper Caesar Dressing

WINE FLIGHT: Pinot Blanc, Mader, France, 2016

MAINS

MUSHROOM "CASSOULET" 22

Smoked Mushrooms, Tofu, Scarlett Runner Beans,
Vegetables Stock, Rutabaga & Braised Winter Greens,
Herb Breadcrumbs

*WINE FLIGHT: Sauvignon Blanc, Chateau
Le Arromans, Bordeaux, France, 2017*

BRAISED LAMB SHANK 28

Basmati Rice Pilaf, Dates & Figs, Lamb Jus,
Green Garbanzo Beans & Heirloom Carrots,
Toasted Pistachio Bread Crumb

*WINE FLIGHT: Malbec, Bodega Tamari Reserva,
Argentina 2017*

BOUILLABAISSE 32

Lobster, Shrimp, Scallops & Fish,
Tomato-Saffron Broth, Fennel,
Toasted Baguette, Rouille

*WINE FLIGHT: Rose, Domaine La Rocquier,
France 2017*

DUCK CONFIT 24

Cremini Mushrooms, Apricot Gastrique,
Roasted Brussels Sprouts with Pancetta Lardons,
Crispy Polenta Cakes

*WINE FLIGHT: Pinot Noir, Fairfax Wine
Company, California, 2018*

Prix Fixe Option 45.00

Add an First Course and Dessert to a Chef's Seasonal Entrée. Includes Two Glasses of Selected Wines.

Wine Flight Option 24.00

TABLE SIDE CLASSICS FOR TWO

CHATEAUBRIAND 75

Carved Table Side & Served with Béarnaise,
Demi-Glace, Seasonal Accompaniments

CAESAR 18

Hearts of Romaine, Handmade Dressing,
Garlic Croutons, Shaved Parmesan

FROM THE GRILL

Includes One Grill Side

RIBEYE 38

16oz Cut, Caramelized Onion, Demi Glaze

FILET MIGNON 39

8oz Center Cut Filet, Demi Glaze

BAKED LOBSTER TAILS 30

Bearnaise Sauce & Fried Capers

DEALER'S CHOICE M.P.

FRESH CATCH M.P.

BAKED POTATO with Butter, Sour Cream & Chives

BROCCOLINI with Red Pepper Flake & Butter

JUMBO GRILLED ASPARAGUS with Bearnaise

FINGERLING POTATOES, Tri-colored, Herb-Roasted

TRUFFLE STEAK FRIES with Parmesan & Herbs

SLICED BEEFSTEAK TOMATOES, EVOO, Balsamic Glaze

SIDES 6