**Dinner Menu**

**Appetizers**

**Beef Tartare**

Fresh Parmesan | Crostini | Lemon & Apple Vinaigrette Dressed Salad

$18

Suggested Pairing: Torres Gran Coronas Cabernet Sauvignon

**Fresh Oysters**

Chef’s Preparation

$3.95 each

Suggested Pairing: William Fevre Chablis

**Scallops**

Roasted Corn & Chorizo Relish | Sugar Beet Gastrique | Pea Puree

$18

Suggested Pairing: William Fevre Chablis

**Calamari**

House Tartar | Beet Cocktail Sauce

$15

Suggested Pairing: J. Moreau et Fils Vouvray

**Phyllo Wrapped Brie**

Apples & Leeks| Red Wine & Grape Sauce

$14.50

Suggested Pairing: Cave Springs Pinot Noir

**Salads**

**Traditional Caesar Salad**

Romaine | Double Smoked Bacon Lardons | Parmesan | Crostini

$13

Suggested Pairing: Monkey Bay Sauvignon Blanc

**Caprese**

Fresh Mozzarella | Tomato | Fresh Basil | Balsamic Reduction | Extra Virgin Olive Oil | Fler de Sel | Cracked Black Pepper

$15

Suggested Wine Pairing: Chateau de Sancerre

**Heart of Palm**

Artichoke | Iceberg Lettuce |Cherry Tomato | Creamy Sesame Tofu Dressing

$14

Suggested Wine Pairing: Fat Bastard Chardonnay

**Organic Greens**

Cherry Tomato | Cucumber | Red Onion | Candied Walnuts | Balsamic Vinaigrette

$13

Suggested Pairing: J. Moreau et Fils Vouvray

**Entrees**

**Seafood Selection**

Chef’s Preparation of the Day

**AAA Beef Tenderloin**

Whipped Potato | Vegetable Jardinaire |Crispy Fried Onions | Bacon Jam | Demi Glace

$46

Suggested Pairing: Frei Brothers Cabernet Sauvignon

**Chicken**

Parisienne Gnocchi | Orange Ginger Carrots | Tarragon Sherry Pan Sauce

$30

Suggested Pairing: Whitehaven Pinot Noir

**Oven Roasted New Zealand Lamb Rack**

Mint & Walnut Pesto and Parmesan Crust |Potato Dauphinoise | French Beans & Cherry Tomato | Demi Glace

Half Rack $29 Full Rack $46

Suggested Pairing: Marques de Riscal Tempranillo

**Cabbage Roll**

Mushroom, Rice & Lentil Stuffed Cabbage | Lemon & Herb Potato | Tomato Sauce

$25

Suggested Wine Pairing: Cave Springs Pinot Noir

**Fresh Pasta**

Chef’s Preparation