

STARTERS

* PROSCIUTTO HAM **GF**

manchego cheese, port cherries

ORANGE-JUMBO SHRIMP COCKTAIL **GF**

melon trio, Cilantro lemon grass aioli

ESCARGOTS BOURGUIGNON

herb garlic butter, Burgundy wine, French bread

CREAMED ARTICHOKE AND HERITAGE CARROT SOUP **V**

arugula pesto oil, crème fraîche

SALAD OF ARUGULA AND FRISÉE **GF ND**

Williams pear, mandarin segments, cherry tomatoes, organic mixed seeds

MAINS

* FILET MIGNON OSCAR

crab meat, asparagus, Yukon potatoes, béarnaise

* RACK OF LAMB WITH CANNELLINI BEANS AND GARLIC PEARLS

roasted red bell pepper, sautéed artichoke

* MARKET-FRESH FISH FILLET

smashed potato crab galette, sauce vierge, haricots verts

BAKED RICOTTA STUFFED PASTA **V**

garlic-basil-tomato sauce, mozzarella and Parmesan cheeses

TRUFFLED MUSHROOM RISOTTO **GF V**

Parmesan and mascarpone cheeses

DESSERTS

CHOCOLATE SOUFFLÉ

dark chocolate sauce

STRAWBERRY ROMANOFF **GF**

Grand Marnier, vanilla ice cream

BLACK FOREST CAKE **NS**

chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

GF gluten-free **ND** non-dairy **V** vegetarian **NS** no sugar added

If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.