

## STARTERS

### HAZELNUT CRUSTED BRIE

huckleberry compote, frizzled onions

### ROASTED BEETS AND ORANGE SEGMENTS

Pistachio, feta cheese

### JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

### SUNCHOKE SOUP

chipotle powder, toasted pumpkin seeds, chive oil

### APPLE, PEAR AND CUCUMBER SALAD

frisée, dried cherries, bleu cheese crouton

## MAINS

### \* CRACKED PEPPER TENDERLOIN WITH GRILLED SHRIMP

sautéed spinach, green beans, caramelized pineapple, balsamic reduction

### \* TANGERINE GLAZED DUCK BREAST

wild rice, potato pancake, red cabbage, snow peas

### RICOTTA AND SPINACH TORTELLONI

arrabbiata sauce, grilled vegetables

### \* PAN-SEARED FRESH MARKET FISH

parsnip purée, arugula oil, roasted Italian vegetables

### TOMATO BAKED SEMOLINA

double-baked, fresh mozzarella, ratatouille, basil, truffles

## DESSERTS

### WARM FLOURLESS CHOCOLATE CAKE

molten chocolate center, whipped cream, assortment of berries

### PEAR FRANGIPANE TART

vanilla ice cream

### TIRAMISÙ

mascarpone cream, coffee and Kahlúa-soaked sponge cake

 gluten-free    non-dairy    vegetarian

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.