



## Appetizers

**Truffle Lobster Macaroni & Cheese - \$9.75**

Prepared with Goat, Boursin cheeses and roasted Garlic

**Classic Escargot Bourguignon - \$8.50**

With a garlic herbed butter

**Prince Edward Island Mussels - \$8.50**

In a light Pernod and fennel broth served with grilled bread

**Ahi Tuna Tartare - \$7.75**

Cucumber wrapped, topped with Salmon Roe, served with wonton crackers with sweet soy caramel

**Chilled Giant Jumbo Shrimp - \$12.50**

Severed with a spicy horseradish sauce, crème fraiche and lemon wedges.

**Hudson Halley Seared Foie Gras – \$13.50**

Pain d'Epices, caramelized figs and blood orange marmalade

**Black Mission Figs and Brie - \$9.50**

Melted brie wrapped in puff pastry, port reduction, pine nuts and micro greens



## Salads

### **Spinach Salad - \$6.75**

Sliced Strawberries, dried cranberries, slivered almonds, shaved onions  
with sweet Balsamic dressing

### **Traditional Caesar - \$8.50**

Prepared table side served with herbed croutons and anchovies

### **Marinated Heirloom Tomato Salad - \$7.00**

Toasted foccacia, Maytag blue cheese with Basil dressing

### **House Salad - \$6.50**

Baby Mixed Greens, Tear drop tomatoes, herbed goat cheese  
with white balsamic vinaigrette

## Soups

### **French Onion Soup Au Gratin - \$5.25**

with gruyere & toasted baquette

### **Cognac Flamed Lobster Bisque - \$7.25**

Drizzled with truffle oil

Prevailing sales tax will be added to all food & beverage.



## Entrées

**Maytag Cheese Roasted 8oz Beef Tenderloin - \$32.00**

Caramelized shallots, Herb whipped potatoes, sautéed asparagus, baby carrots & pomegranate reduction

**Pan Roasted Sea bass - \$28.00**

Edamame beans, shitake mushrooms, jasmine rice & a celery root mousse

**Roasted Red Pepper Ravioli - \$24.50**

Stuffed with smoked mozzarella, ricotta cheese, fresh basil served with roasted garlic cream & baby squash

**Black Truffle Pappardelle - \$25.00**

Veal meatballs, warm Arugula, mascarpone cream and shaved truffles

**Grilled 12oz NY Beef Strip - \$32.00**

Pecan roasted sweet potatoes patty pan squash with a cognac shallot Demi-glace

**Grilled Achiote Chicken Breast – \$22.50**

Sweet corn cream sauce, sautéed Spinach, coconut polenta, and straw mushrooms.

**Char-Grilled Buffalo Tenderloin - \$34.00**

Roasted yellow pepper-onion confit, red chili demi-glace, Yukon whipped potatoes and sautéed broccolini



## Entrées

### **New Mexico Rack of Lamb - \$33.00**

Served with a garlic mint jus, sautéed haricot vert and chive-parmesan croquette

### **Crispy Skin Salmon - \$25.00**

Braised red cabbage, Yukon whipped potatoes, white grapes and grappa au beurre

### **Seared Magret Duck Breast - \$29.00**

Roasted Fingerling Potatoes, Seasonal vegetables with balsamic-cherry sauce

### **Slow Braised Veal Osso Buco - \$25.00**

Topped with sweet breads and salsa verde

### **Moroccan Spiced Tiger shrimp - \$27.00**

With preserved lemon couscous and cucumber-carrot petit salad

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