

Appetizer

Cheese plate 14

A perfect plate of three Cheeses chosen by the chef with mixed greens.

Escargot 10

Classic preparation of escargot out of the shell with homemade persillade.

Cucumber Salad 10

English cucumbers sliced and served with feta cheeses and balsamic vinaigrette.

Warm Stuffed Mushroom 12

Mushroom filled with goat cheese and persillade. Served over mixed greens.

Charcuterie plate 20

A selection of Salame, ham, capocollo, and calabrese, with greens and cornichons.

Spring Tomato Salad 10

Ripened plum tomatoes and feta cheese with a shallot infused vinaigrette

Entrees

Entrées will be served with ratatouille and roasted potatoes.

Seared Duck 26

Fresh duck breast seared at high heat sliced and served medium rare.

Pork Tenderloin 22

Sliced medallions of Ayshire pork cooked in white wine, Dijon and finely chopped herbs.

Roasted Chicken 21

Slow cooked leg and thigh on the bone prepared with fresh herbs and olive oil.

Pork Chop 22

Pan seared pork chopped prepared with herb butter and a touch of garlic.

Basa Fish 21

A firm dense white fish baked in the oven with white wine and crème sauce.

Ratatouille 21

Prepared w/ olive oil garlic and herbs, zucchini yellow squash, tomato, and egg plant.

Cous Cous 24

Roasted Vegetables over cou cous served with harissa Spiced lamb sausage.

Baked Salmon 23

Baked in the oven with Fresh garlic and dill.

Rainbow trout 24

Whole fish served prepared with garlic and herb butter.