Small Plates, Soups, and Salads

Freshly Shucked Blue Point Oysters on the Half Shell, *mignonette or cocktail sauce $15.75*

Scottish Smoked Salmon*, creme fraiche, caviar, caperberries $16.50*

Chilled Jumbo Lump Crabmeat, *cocktail or remoulade sauce $17.50*

Country style pate, *Dijon mustard, baby gherkin pickles, mixed greens, toast points $8.00*

Duck Liver Pate with Port wine and black truffles, *fig and balsamic Confit, Dijon truffle mustard $12.00*

Beefsteak Tomato Tartare *$8.00*

Prime Beef Carpaccio, *pepper basil crusted tenderloin, shaved parmigiano, roasted bell pepper salad, extra virgin olive oil $12.00*

Roasted Prime Beef Tudor Style, *potato cake, horseradish sauce $8.00*

Charcuterie plate *– country pate, Herbs de Provence saucisson, prosciutto, baby gherkins, mixed greens $12.00*

Asparagus, Black Truffles and Gouda Cheese Quiche *with small mixed greens salad $8.00*

Roasted Butternut Squash *risotto $12.00*

Gnocchi Mona Lisa, *homemade gnocchi, parmesan cheese, basil, lemon cream $12.00*

Crispy duck leg confit*, blood orange gastrique, Georgia peaches chutney $12.00*

Escargots Bourguignone, *Snails cooked in the shell with Pernod-garlic-butter sauce $14.50*

Chilled Vichyssoise *$7.50*

Butternut Squash Soup *$7.50*

French Onion Soup *$9.00*

Anjou Pear Salad *Mixed greens, goat cheese, spicy pecans, balsamic vinaigrette $9.50*

Gazebo Salad *Boston lettuces, hearts of palm, cucumber, tomato, mustard vinaigrette $9.25*

Roasted Beet Salad *with blue cheese Chantilly , baby arugula, fennel, orange segments, blood orange vinaigrette $12.50*

Tomato and Mozzarella Salad*, beefsteak tomatoes, buffalo mozzarella, pesto, aged balsamic vinegar $13.75*

Entrees

Fish and Seafood

Fresh Dover Sole, *Flown in from Holland, Sautéed Meuniere or Almandine $46.00*

Poached or Grilled Alaskan Wild King Salmon *- citrus butter sauce $29.00*

Grilled Bronzini, *Beurre rouge sauce $29.00*

Grilled Florida Pompano, *mango cilantro sauce $26.00*

Sautéed Nantucket Bay Scallops, *lemon butter sauce $32.00*

Pan Seared Diver Caught U8 Scallops *tri-color pearl couscous, carrot ginger sauce $24.00*

Pasta

Gluten Free Quinoa Spaghetti,, *cherry tomatoes sauce $24.00*

Whole Wheat Fettuccine with Porcini Mushrooms *- $24.00*

Meat and Poultry

Roasted Rack of Lamb *coated with mustard and rosemary crumbs $39.00*

Tournedo Rossini, *center-cut prime filet mignon, foie gras, sauce Perigueux $44.00*

Pan Seared Medallions of Veal, *Morel or Piccata sauce $33.00*

Roasted Veal Tenderloin *coated with mustard and rosemary crumbs $28.00*

Sautéed Calves' Liver, *caramelized onions and crispy bacon $27.00*

All Natural, Organic Chicken Breast, *Morel Sauce $24.00*

Roasted Duck a l'Orange, *Grand Marnier orange sauce, flambé table side $32.00*

Desserts

Chambord Chocolate Ganache *$9.00*

Mango Key Lime Pie *$9.00*

Grand Marnier Frozen Soufflé *$9.00*

Pumpkin Cranberry Cheesecake *$9.00*

Warm Taffy Apple *$9.00*

Lemon Meringue Vacherin *$9.00*

Warm Pecan Pie *$9.00*