

January 4th to January 15th, 2018

-Lunch Specials-

Appetizers

Terrine of Moulard Duck Foie Gras au Cognac, Brioche Toast, Cassis Sauce - **18**

CHARCUTERIE: Garlic Sausage, Rosette de Lyon, Prosciutto Ham & Pork Rillettes - **16**

Endive, Baby Kale & Frisée, Beet Julienne, Haricots Vert, Toasted Pine Nuts, Dates Confit,
Blue Cheese Crumbles & Walnut Vinaigrette - **12**

Assiette Nordic: House Cured Salmon Gravlax, Smoked Trout, Herrings in Dill-Sour Cream,
Potato & Red Onion Salad, Honey Mustard Sauce Drizzle -**15**

Entrées

Grilled Rib Eye Center Cut, Red Wine & Shallot Sauce, Mashed Potatoes & Winter Vegetables - **26**

Seared Mediterranean Branzino, Fondue of Leeks, Fennel, Celery & Star Anise, Tomato-Saffron Butter - **23**

Blanquette de Veau a L'Ancienne: Veal Stew with Pearl Onions, Mushrooms & Wild Rice - **23**

Catch of the Day: **Market Price**

Vegetarian Dish of the Day -**19**

Braised Endive, Pearl Pasta & Wild Rice, Roasted Seasonal Vegetables, Cranberry Chutney

2013 CHATEAU CADRANS DE LASSÈGUE, GRAND CRU ST. EMILION GLASS \$17 BOTTLE \$70

-Dinner Specials-

Appetizers

Terrine of Moulard Duck Foie Gras au Cognac, Brioche Toast, Cassis Sauce - **19**

CHARCUTERIE: Garlic Sausage, Rosette de Lyon, Prosciutto Ham & Pork Rillettes - **17**

Endive, Baby Kale & Frisée, Beet Julienne, Haricots Vert, Toasted Pine Nuts, Dates Confit,
Blue Cheese Crumbles & Walnut Vinaigrette - **12**

Assiette Nordic: House Cured Salmon Gravlax, Smoked Trout, Herrings in Dill-Sour Cream,
Potato & Red Onion Salad, Honey Mustard Sauce Drizzle -**117**

Entrées

Navarin of Gulf Shrimp & Lobster, Baby Root Vegetables, Tarragon-Orange-Lobster Sauce - **37**

Roasted Pheasant Dodine Farcie, Wild Forest Mushroom, Pearl Onions & Port Wine/Pheasant Jus - **32**

Seared Mediterranean Bronzini, Fondue of Leeks, Fennel, Celery & Star Anise, Tomato-Saffron Butter - **31**

Grilled Veal Chop, Risotto Cake, Sauteed Wild Mushroom, Armagnac Cream Sauce - **39**

Vegetarian Dish of the Day - **23**

Braised Endive, Pearl Pasta & Wild Rice, Roasted Seasonal Vegetables, Cranberry Chutney

2013 SAUTERNES : CHATEAU COUTET, BARSAC ~ GLASS \$20 ~ BOTTLE \$90