

Beginnings



. french onion gratinée

sherry caramelized onions, gruyère cheese .

7

. **apple salad** granny smith apples, oven dried tomatoes, dried cherries, walnuts .

7

. **cheese board** tour of european & domestic cheese, featuring fresh fruit, herb scented walnuts & fruit bread .

11

. **mussels** white wine, herbs, tomatoes .

9

. **potato soup** creamy potatoes, laced w/ truffle oil & asparagus .

7

. **house made pate** & chicken liver mousse w/ traditional garnish .

9

. **alsatian onion tart** caramelized onions, crème fraiche, parmesan .

7

. **caesar** romaine, redleaf, croutons, parmesan cheese, caesar dressing .

6

. **mixed greens** cucumbers, kalamata olives, tomatoes, red onions, feta vinaigrette .

6

Continue

. **herb chicken** pan roasted breast over lyonnaise potatoes w/ asparagus & tarragon .

15

. **braised lamb shank** red wine braised lamb shank over saffron risotto & asparagus .

20

. **chicken penne pasta** sautéed mushrooms, spinach, roasted garlic, parmesan cheese, light crème sauce .

14

. **grilled sirloin** 8oz steak, truffled pomme frites, asparagus & garlic butter .

19

. **provencale tilapia** tri potato timbale, brown butter, tomato & lemon .

16

. **lemon pork chops** pan roasted pork chops w/ red peppers, onions, spinach, & lemon .

20

. **mussels** red wine, pesto, tomatoes, truffled pomme frites .

16

. **vegetarian pasta** grilled vegetables, fettucine, pesto .

12

. **moroccan salmon** baharat dusted w/ saffron infused israeli couscous .

18