



House Specialties

OPENING COURSE:

Louisiana Shrimp, New Orleans BBQ, Parsnips, Watercress
Forest Mushrooms, Caramelized Onions, Madeira Crème, Thyme Pastry
Escargot, Garlic, Parsley, Shiitakes, Lemon, Beets, Arugula
Pork Belly Confit, Cider, Ginger, Maple Crumble, Winter Squash

SECOND COURSE:

Organic Greens, Cherry Tomatoes, Croutons, Sweet Onion Dressing
Caesar, Romaine, Anchovies, Parmigiano-Reggiano, Bread Crumbs
Warm Spinach, Red Onions, Point Reyes Bleu Cheese, Candied Pecans,
Tomato Vinaigrette

MAIN COURSE:

Beef Tournedos, Tasso-Oyster Mushroom Bordelaise, Potato Cake, String Beans
Washington Rack of Lamb, Sauce Dalise, Manchego Gratin, Brussels
Free Range Half Chicken, Rosemary, Sea Salt, Fennel, Truffle, Parsnips, Spinach
Tagliatelle Pasta, Air Dried Tomatoes, Olives, Capers, Mushrooms, Basil,
Parmigiano-Reggiano, Truffle Oil
Alaska King Salmon, Caviar-Cava Buerre Blanc, Watercress, Orzo,
Red Onion Caramel

“We believe in purchasing local and organic products”