

# Today's Menu

## Appetizers

<b>F</b> rench onion soup	8
<b>G</b> reen pea soup	7
<b>S</b> hrimp & crab meat spring rolls w/ hot & sour dipping sauce	12
<b>B</b> aked greek feta cheese w/ garlic aioli, beef steak tomato, red onion & calamata olive	11
<b>P</b> rince edward island mussels steamed in chardonnay w/ garlic , shallot, tomato & fine herbs	12
<b>E</b> scargot snails broiled in garlic-fine herb butter	12
<b>P</b> ate` de foie gras goose liver pate w/ mango-plum compote, vegetable garnish & crouton	13
<b>P</b> an seared squid w/ garlic aioli, red pepper & spicy eggplant	12
<b>V</b> ermont goat cheese & grilled vegetable terrine w/ artichoke, egg plant, zucchini, red pepper & black olive	12
<b>S</b> autéed jumbo shrimp & lemon risotto w/ vodka, garlic, tomato, fine herb sauce	14
<b>B</b> lack angus beef tartar fresh ground beef w/ onion,caper, cayenne, egg yolk, fine herbs & toasted baquette	16
<b>A</b> rtisanal cheese plate camembert,,valdeon, fermiere d`alsace, aged gouda & petite basque w/ honey, fresh fruit & crackers	19

## Salads

<b>M</b> ixed green salad w/ romaine , frisee , , radicchio, tomato , cucumber & shallot vinaigrette	8
<b>M</b> allard duck breast & baby arugula salad w/ mango, apple, f, pine nuts & orange-raisin vinaigrette	15
<b>B</b> elgian endive salad w/ apple, grape, walnut, roquefort cheese & honey- citrus vinaigrette	13
<b>R</b> ed beet salad w/dried apricot, apple , walnut , goat cheese & orange- raisin vinaigrette	13

## *Main Courses*

<b>G</b> rilled chicken breast paillard lemon -herb marinated , w/roasted red pepper sauce, orzo pasta salad& broccoli	19
<b>P</b> an seared brook trout filet almonidine w/asparagus & mashed potato	20
<b>B</b> acon wrapped monk fish filet w/ mustard -dill sauce, fingerling potato & escarole	23
<b>H</b> ungarian beef goulash w/ green beans,carrot & mashed potato	23
<b>S</b> low braised New zealand lamb shank w/natural jus reduction, green beans , carrot & mashed potato	24
<b>O</b> ven roasted pork tender loin w/wild mushroom sauce, mashed potato & brussel sprouts	23
<b>O</b> ven roasted half Long Island duckling w/orange sauce, jasmín rice & baby spinach	25
<b>G</b> rilled wild salmon filet w/mustard-dill sauce, potato au gratin & asparagus	26
<b>P</b> an seared diver scallops w/tomato- fennel sauce, lemon risotto & baby spinach	27
<b>P</b> an seared black angus filet mignon roquefort-herb butter, home made french fries & green beans & baby carrot	38

