Lunch Menu Highlights

Portabella Mushroom Ravioli
Wild forest mushrooms/fresh herbs/olive & truffle oil/Romano cheese
Salmon
Pan seared salmon/lemon honey glaze/ starch & seasonal vegetable
Chicken
Chicken & Lemon Capers/ starch & seasonal vegetable
Tofu Kabobs (V)
Grilled zucchini/squash/red onion/pepper on a bed of quinoa or risotto
Tartine
Sourdough toast/shrimp/guacamole/tomato/arugula/salsa
OR
Sourdough toast/ricotta/wild mushroom/garlic & olive oil

Dinner Menu Highlights

Portabella Mushroom Ravioli
wild forest mushrooms/fresh herbs/olive & truffle oil/Romano cheese
Filet Mignon
Cabernet demi-glace / herb butter / starch & vegetable
Sous Vide Pork Shank
starch & vegetables
Chicken
Chicken & Lemon Capers/ starch & seasonal vegetable
Salmon
Pan seared/honey lemon glaze /starch & seasonal vegetable
Seafood Risotto
Colossal Shrimp/Lump crab/Langostinos on a bed of risotto with seasonal vegetable
Tofu Kabobs (v)
Zucchini/squash/red onion/peppers on a bed of risotto
Sea Bass
Sauteed in beurre noisette/tomatoes/capers/starch & vegetable

These menu highlights are a guide to what type of cuisine we offer. **Please note it is all subject to change**. We are happy to accommodate most dietary restrictions or allergies. A Vegan diet can be accommodated for all experiences except Brunch.

You can call with any questions 877.833.7829 ext 3 we are here to make your experience the best it can be!

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