

## **To Start or To Follow**

## 1<sup>st</sup> Course

Roasted Butternut Squash Soup *Veg With Pumpkin Seed	15	JUMBO SEA SCALLOP Cremini Mushroom, Cream Sauce	20
CLASSIC FRENCH ONION SOUP Gruyere Cheese and Baguette	16	GRILLED OCTOPUS  Quinoa Salad, Orange Coulis	19
GRILL APPLE, BABY KALE, CANDIED WALNUTS Roquefort Cheese, Red Wine Vineger	15	PEI MUSSEL Tomatoes, White Beans, White Wine Sauce	18
CREAM OF MUSHROOM SOUP *VEG With Brioche Croutons	15	BISON CARPACCIO  Dijon Mustard, Tête de Moine Cheese	16
MESCLUN AND BEETS SALAD *VEG Goat Cheese, Rum Raisin, Pistachios, Balsamic	15	EAST COAST OYSTERS (RI) Half Dozen, Champagne Pearls, Fresh Horserad	19 dish
RADICCHIO, ENDIVE, ARUGULA, GRAPES Manchego Cheese, Citrus Vinaigrette	15	LOBSTER DUMPLINGS Seaweed Salad, Ginger Beurre Blanc Sauce	19

## **Main Course**

Artic Chard	44
Farro, Bok Choy, Caper Berries, Tomatoes, Lemon White Wine Sauce	
SHORT RIBS	45
Mashed Potatoes, Sautéed Escarole, Pan Jus	
Barramundi	38
Purple Mashed Potatoes, String Beans, Crab Meat Beurre Blanc	
LOBSTER VOL-AU-VENT	52
Puff Pastry Shell, Roasted Vegetables, Mix Forest Mushrooms, Tarragan Cognac Sauce	
Dover Sole Veronique	58
Beurre Meuniere, Green Grapes, Seasonal Vegetables, Pomme Dauphine	
Free Range Chicken	39
Spaetzle, Artichoke Hearts, Bacon Lardon, Jalapeno, Tomato, Spinach	
Ribeye Steak	50
Potatoes Mousseline, Brussel Sprouts, Mushrooms Sauce	
Beef Tenderloin Wellington	45
Crispy Crust, Foie Gras, Mushroom Duxelle, Root Vegetables	
Duck Breast	44
Sweet Mashed Potatoes, Swiss Chard and Maple-Glaze	
Roasted Squash Risotto *Veg	36
Pistachios, Pumpkin Seed Oil	

## Add On

BRUSSEL SPROUTS
STRING BEANS
SWEET MASHED POTATOES
MOUSSELINE POTATOES
HERBS RISOTTO

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PRIVATE DINING AVAILABLE IN OUR EVENT SPACE
#TRIOMPHENY