



**WINTER 2010**

Featuring Organic and Sustainably Grown Food

**STARTERS**

<b>OYSTERS</b>	<b>M/P</b>
Champagne mignonette, leek fondue, pancetta*	
Wine pairing	<b>18</b>
<b>LOBSTER-TRUFFLE TORTELLINI</b>	<b>12</b>
Frothy lobster broth, shaved truffle	
<b>YAKITORI OF QUAIL</b>	<b>11</b>
Pickled vegetables, golden quail egg	
<b>MUSSELS CATALAN SYLE</b>	<b>10</b>
Butifarra sausage, cava, saffron cream	
<b>FOIE GRAS-OXTAIL TERRINE</b>	<b>13</b>
Almond biscotti, roasted grapes, demi-glaze	
<b>VANILLA BRAISED PORK BELLY</b>	<b>10</b>
Black vinegar sauce, citrus micro-green salad	
<b>CHEESE PLATTER</b>	<b>12</b>
Wine pairing	<b>17</b>
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<b>LOBSTER BISQUE</b>	<b>8</b>
<b>ONION SOUP GRATINÉE</b>	<b>7</b>
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<b>SALAD AUX FINES HERBS</b>	<b>7</b>
<b>ROASTED BEET SALAD</b>	<b>9</b>
Caramelized pear, capriole goat cheese, orange-pistachio oil	
<b>ENDIVE AND GRAPEFRUIT SALAD</b>	<b>9</b>
Blue cheese vinaigrette, hot-sweet walnuts, pinot noir syrup	
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<b>SAUTEÉD DOVER SOLE FOR TWO</b>	<b>65</b>
Haricot verts, tournée potatoes, sauce beurre blanc	

**ENTREES**

<b>GRILLED COBIA</b>	<b>25</b>
Warm potato-wilted arugula herb salad, mango glaze, syrah sauce	
<b>TROUT A LA MEUNIÈRE</b>	<b>22</b>
Fennel-pear stuffing, sautéed green beans	
<b>PAN SEARED SALMON</b>	<b>24</b>
Potato gnocchi, sun dried tomato-basil oil	
<b>BARRAMUNDI</b>	<b>25</b>
Wild and black trumpet mushrooms, poached potatoes, serrano ham, romesco sauce	
<b>BOUILLABAISSE SOUVENIR DE PROVENCE</b>	<b>28</b>
<b>GNOCCHI</b>	<b>21</b>
Lima beans, poached leeks, sun dried tomato, sea beans, grilled oyster mushroom, parmigiano reggiano, truffle oil	
<b>MOROCCAN VEGETABLE TAJINE</b>	<b>18</b>
Seasonal vegetables, almond couscous	
<b>CASSOULET</b>	<b>26</b>
Tarbaïs beans, Toulouse sausage, duck confit	
<b>GUNTHORP FARM DUCK</b>	<b>27</b>
Leg confit, pan seared breast, golden hominy sagamité, watercress, blood orange sauce	
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<b>ROASTED ORGANIC CHICKEN</b>	<b>19</b>
Seasonal vegetables, thyme juice	
<b>ROASTED ORGANIC CHICKEN FOR TWO</b>	<b>36</b>
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<b>BRAISED SHORT RIBS</b>	<b>24</b>
Seven spice sauce, yukon potato-celeriac mash, gremolata	
<b>LAMB PORTUGUESE STYLE</b>	<b>26</b>
Braised leg, roasted chop, green and lima beans, lamb jus, salsa verde	
<b>ORGANIC GRILLED PORK CHOP</b>	<b>24</b>
Annatto seed-bitter orange sauce, winter vegetables, black barley, guava glaze	
<b>NEW YORK STEAK</b>	<b>26</b>
Classic, Au Poivre, Bordelaise, Bleu Cheese	

**FIVE COURSE CHEF'S TASTING MENU**

Choice of traditional or vegetarian	<b>65</b>
Chef's wine pairings	<b>25</b>