

Dinner Specials

Mushroom Brie Soup

\$9.95

Hot Duck Pâté in Puff Pastry

With Bordelaise Sauce & House Salad

\$10.95

Vichyssoise Soup

\$8.95

Watermelon Salad

Heirloom Cherry Tomatoes, Balsamic Reduction,
Candied Ginger & Julienned Basil

\$8.95

Osetra Siberian Sturgeon Caviar 1 oz.

Brioche Toast Points & Condiments

\$145.00

Bone in Ribeye

Twice Baked, Artichoke, Baby Spinach, Bleu Cheese
& Port Wine Sauce

\$55.00

Pecan Encrusted Filet of Sea Bass

Butternut Squash & Chardonnay Leek Cream Sauce
Served with Potato Gnocchi

\$48.95

Wild Salmon

Cucumber relish, Crispy Linguini Galette,
Topped with Ratatouille

\$32.00

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