

## **DINNER SPECIALS**

**Wild Mushroom Brie Soup**

**\$8.95**

**Cold Vichyssoise Soup**

**\$6.95**

**Osetra Sturgeon Caviar 1 oz** *brioche toast points,  
condiments*

**\$135.00**

**Scottish Smoked Salmon** *condiments, toast points*

**\$13.95**

**Heirloom Tomato Salad** *fried mozzarella, baby arugula,  
balsamic reduction*

**\$9.95**

**Four Cheese Ravioli** *spicy tomato sauce, fiddlehead fern*

**\$8.00**



**Baby Veal Osso Bucco** *braised with tomato and white wine,  
cheese ravioli, broccoli*

**\$32.00**

**Pacific Snapper** *sautéed, on a bed of butternut squash puree,  
chardonnay, red beets, topped with fried leeks*

**\$28.00**

**Bon -In Rib Eye** *fricassee of shitake mushrooms, madeira sauce,  
twice-baked potatoes*

**\$48.00**

**Veal Chop** *morel sauce, papardelle, fiddle head ferns*

**\$38.95**

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