

Dinner Specials

Mushroom Brie Soup

\$9.95

Cold Foie Gras

\$18.95

Imperial Russian 000 Caviar 1 oz.

Brioche Toast Points & Condiments

\$145.00

Watermelon Salad

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

\$8.95

Cassoulet

with Lamb, Sausage, Duck and White Bean Ragout

\$28.00

Rock Shrimp, Green Peas and Truffles

with Risotto in a Champagne Sauce

\$45.00

Bone-in Ribeye

Twice Baked, Baby Spinach, Blue Cheese,
Port Wine Sauce

\$55.00

Sea Bass Crusted with Pecans

Butternut Squash, Potato Gnocchi and a Chardonnay Leak Cream Sauce

\$48.95

Sockeye Salmon

with Ratatouille, Artichoke, Balsamic Reduction and Basil Oil

\$34.00

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