

February 2012

Appetizers

Foie Gras 20

Seared and Served over Lost Bread with a Trio of Marmalades

Grilled Oysters 12

Laced with Chardonnay Cream and Parmesan Cheese

B B Q Shrimp 9

In a Creamy Butter Sauce Served in a Toasted Bread Bowl

Escargot 10

In a Herb White Wine Butter Sauce with Toast Points

Beef Lettuce Wraps 10

Chunks of Beef Tenderloin Grilled and Wrapped with Mango and Carrot in Bibb Lettuce with Peanut Sauce

Portobello Fries 8

Served with Tabasco® Aioli

Local Cheese Selection 6

With Sweet and Savory Accompaniments

Soup Du Jour 5/9 Gumbo Du Jour 5/9

Salads

The Big Apple 9

Mixed Greens, Sliced Apple, Toasted Pecans, Crumbled Maytag Bleu Cheese, Smoky Bacon Dressing

Choice of: **Grilled Shrimp 5 Grilled Tuna 8 Grilled Chicken 4 Flank Steak 7**

Spring Vegetable Salad 9

Mixed Greens and Edamame with Ribbons of Carrot, Leek, Turnip, Radish, and Asparagus served with Honey~White Balsamic Vinaigrette and Topped with a Fried~Poached Egg

Caesar Salad 8

Crisp Romaine Lettuce Topped with House Made Caesar Dressing, Freshly Grated Parmesan Cheese and Roasted Garlic Crouton

Choice of: **Grilled Shrimp 5 Grilled Tuna 8 Grilled Chicken 4 Flank Steak 7**

Entrees

Striped Bass 26

Poached in White Wine and Served with Creole Succotash in a
Roasted Vegetable Broth

Domaine Laporte — Sancerre, \$14/\$54

Crawfish 26

Louisiana Crawfish Tails Served with Grilled Scallions and Wild Mushrooms in a
Pot au Feu with Grilled French Bread

2008 Domaine Bouchard "Les Clous" — Mersault, \$14/\$57

Scallops 29

Seared Diver Scallops Served with Truffled Shrimp Rice and Wild Boar Pancetta
Brussels Sprouts in Smoked Gouda Cheese Sauce

Qupè "Bien Nacido Cuvée," Viognier/Chardonnay — Santa Maria Valley, \$16/\$56

Oysters 25

Corn Crusted Fried Oysters over Crab Rockefeller Risotto with Parmesan Tuile

Kuntsler "Estate" Dry Riesling — Rhiengau, \$12/\$48

Tuna 27

Sesame Seared Gulf Tuna with Spicy Rice Cakes and Stir-fried Long Beans

2005 Jean Dirlir "Spiegel" Gawurztraminer, Grand Cru—Alsace \$13/\$53

Filet 30

8oz. with Aged Cheddar Cheese Yukon Gold Mashed Potatoes and
Grilled Green and White Asparagus, Topped with Truffle Butter Demiglace

2009 Skalli "Les Rabassières" — Cotes du Rhone, \$9/\$35

Veal 29

Braised Veal Cheeks Served with Fingerling Frites and Red Cabbage Confit

2009 Domaine Louis Jadot Héritiers 1er Cru "Clos de la Croix de Pierre" — Beaune, \$15/\$61

Duck 26

Magret a L'Orange with Garber Farms Aromatic Rice and Stir-fried Long Beans

2009 Domaine Joseph Drouhin — Cotes de Nuits Villages, \$12/\$47

Lamb 27

Spring Lamb Ravioli with Sundried Tomato and Chevre

2009 Michele Chiarlo — Barbera d'Asti \$10/\$41