

## APPETIZERS

Tasting of pan seared Venison tenderloin medallions over sautéed oyster, shitake and Portobello mushrooms with Port reduction, red wine-veal demi glace

Tian of yellowfin Tuna tartare with fresh Papaya and diced Hass Avocado, crispy fried won-tons, roasted tomato emulsion, lemon aioli

Pan roasted American Kobe beef sirloin sliced thin over mixed wild mushroom risotto with a red wine and mushroom reduction sauce, finished with white truffle oil

Prince Edward Island mussels steamed in an organic coconut milk- Chipotle pepper and white wine broth with julienne vegetables, fresh herbs and sea salt

House made potato and chive Gnocchi tossed with house made tomato-basil sauce and Veal Bolognese; finished with Parmesan Reggiano and fresh herbs

## SOUPS

Locally grown sweet corn bisque with tri-colored bell pepper confetti and basil infused oil

Puree of wild Mushroom bisque with white truffle infused oil and crème fraiche finish

## SALADS

Spring Valley Gardens Arugula with sliced avocado, crisp bacon, local cherry tomatoes, Vermont Chevre and a honey-white balsamic vinaigrette

Penn's Corner organic Green Ice and Red Sails lettuce tossed in gorgonzola vinaigrette with Port poached local pears, candied walnuts

Spring Valley Gardens mixed greens with toasted almonds, roasted red peppers, crumbled English Stilton, Sherry-Tarragon vinaigrette

## FROM THE SEA

Pan roasted wild Striped Bass with Israeli cous cous and sautéed green beans, local lemon cucumber and herb crème fraiche sauce, roasted organic Poblano vinaigrette

Seared crisp skin Gulf Lane Snapper over herbed Quinoa pilaf and sautéed baby spinach with a locally grown Peach and Tomatillo salsa, aged 12 year balsamic

Caramelized Dayboat Sea Scallops over jasmine rice and sautéed snow peas organic snow peas with fresh local Bi-color sweet corn and roasted tomato broth finished with fresh herbs

## FROM THE EARTH

Pan roasted center cut Veal rib chop over herbed basmati rice and braised local red cabbage, marinated artichoke-tomato relish, warmed bacon-roasted garlic vinaigrette

Oven roasted semi-boneless Quail over browned local potatoes, sautéed organic Dinosaur Kale, fresh local peach and rhubarb compote, red plum-white wine reduction

Grilled Filet of Beef tenderloin with garlic-chive potato puree, sautéed haricot verts, local foraged Golden Chanterelle and wild mushroom - rosemary and red wine ragout

## CHEESE COURSE

Fassa and Tuscan Pecorino (sheep's milk) with sliced local peaches and raspberry infused wildflower honey

A \$5 per bottle corkage fee applies. Please ask your server for beverage accompaniments

All menu items are prepared to order, please alert servers to time constraints

Please advise staff about any special dietary needs before ordering

A \$5 plate charge will be added to all split entrée orders \*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food Borne illness, specially if existing medical condition is in effect