

MENU LIST



Gambas Al Ajillo

Garlic Shrimp, Oysters, Red Peppers, Sweet Onions, Cous Cous, Chickpea Ragu, Herbs, Lemon

Angel Hair Pasta

Fire roasted tomato basil sauce, parmesan cheese
Chicken ~ Shrimp ~ Vegetarian

All Natural Marinated Grilled Chicken Breast

French beans, marbled potatoes, chardonnay herb chicken jus

Norwegian Salmon Filet

Creamed corn, asparagus, lemon herb butter

U.S.D.A. Prime New York Strip

Brandy peppercorn sauce

Filet Mignon

Garlic mashed potatoes, broccoli, red wine bordelaise

Surf & Turf

Petite filet medallion, poached shrimp
Goat cheese polenta, sauce americaine

Heart of Ribeye

Bordelaise, creamy horseradish

Red Wine Braised Beef Short Rib

Potatoes au gratin, wild mushroom demi-glace

Hearts of Romain Caesar

Garlic croutons, parmesan cheese
Parmesan Caesar dressing

Iceberg Wedge

Bacon, tomatoes, carrot stars,
cucumbers, blue cheese dressing

Strawberry Salad

Goat cheese, candied pecans,
Balsamic vinaigrette

Mediterranean Salad

Kalamata olives, tomatoes, cucumber, banana peppers, feta

Creamy Artichoke Boursin Cheese Dip

Baguette crostini

Smoked Jalapeno Pimento Cheese

House made chili dusted corn tostadas

Fried Brussels Sprouts

Creamy bacon ~ balsamic aioli

Gala Apple Salad

Craisins, honey goat cheese, candied pecans,
Balsamic vinaigrette

Pimento Cheese Crusted Pork Rib Chop

Truffled frites, smoked jalapeno ketchup

Boston Club Steak

Truffle frites, Marsala wine sauce

Brussels Sprouts**Ice Chilled Strawberry Soup**

Vanilla yogurt drizzle, cinnamon sugar naan crisps

Three Layer Dip

Chipotle pimento cheese, black bean hummus, guacamole, forestberry chipotle dusted corn tostadas & salsa fresca

Heart of Romaine Caesar

Croutons, parmesan cheese, cured tomatoes, Parmesan Caesar dressing

Baby Heirloom Tomato Caprese Salad

Fresh mozzarella calabrese, baby arugula, basil leaves, virgin olive oil, balsamic glaze

Thai Chicken Satay

Romaine lettuce leaves, spiraled carrots, sweet chili hoisin sauce, Thai peanut sauce

Rotisserie Pork Rib Chop

Parmesan polenta, pan roasted Brussels sprouts, bacon balsamic aioli

Crispy Parmesan Crusted Chicken Breast Pasta

Angel hair pasta, tomatoes, baby arugula, mozzarella, bordelaise

Petite Filet Mignon

Garlic mashed potatoes, Red wine bordelaise

Norwegian Salmon Filet

Creamed corn, dill crème fraiche

Thai BBQ Beef Skewer

Stir fry vegetables, jasmine rice, Thai BBQ glaze

Marinated Grilled Portabellas

Stir fry vegetables, jasmine rice, soy glaze, balsamic glaze

Wafu Salad

Mixed lettuce, cucumber, tomato, radish, carrot, edamame, wasabi peas, sesame~soy~rice wine dressing

Saganaki

Grecian Fried Feta, Burnt Fig, Grilled Balsamic Grape



Burrata Caprese Salad

Marinated Heirloom Tomato, Mozzarella, Balsamic, Basil

Moroccan Greens

Tumeric Spiced Chickpea, Quinoa, Dried Fruits, Heirloom Tomato, Radish, Carrot, Pistachio, Mint, Feta

Grilled Spanish Octopus

Harissa Aioli, Grilled Spring Onion, Citrus Herbed Cous Cous, Pomegranate, Watercress

Dukkah Spiced Flat Iron Steak

Olive Oil Roasted Potatoes, Pickled Sweet Onion, Mediterranean Chimichurri, Romanesco

Chicken Saltimbocca Carbonara

Provolone, Sage, Prosciutto, Orecchiette, Snow Peas, Tomato, Confit Chicken Lollipop

Artichoke Risotto

Crispy Spinach, Roasted Artichoke Heart, Pickled Asparagus, Pomegranate, Ricotta Salata

Local Rainbow Trout

Macadamia Crust, White Bean Ragout, Roasted Sunchokes, Spiced Sausage, Gremolata

Tunisian Salmon

Honey Glazed Carrot, Quinoa-Basmati Rice, Asparagus Tips, Chermoula, Harissa Butter, Coriander

Zarzuela De Pescado

Stewed Shellfish, Salmon, Tomato, Thyme, Citrus, Roasted Garlic,
Herbed Croustini

Fig Glazed Duck Breast

Muhammara Hummus, Roasted Black Fig, Egg, Pomegranate, Sorrel

Baklava Gelato Profiteroles

Candied Walnut, Spiced Honey Glaze, Pate a Choux Shell

Meskouta

Orange Spiced Cake, Lemon Curd, Pistachio, Minted Strawberry

Sorbetto Trio

Seasonal Flavors, Local Berries, Citrus Zest

Cardamom Pana Cotta

Moroccan Spiced Chocolate, Saadia's Ghoriba Cookies, Candied Orange,
Toasted Coconut

Sweet Pea & Potato Samosas

Mango Chutney

Chicken Tikka Masala

Gold potatoes, saffron basmati rice, fried naan, cumin scented rainbow
carrots, creamy curry sauce

Curried Cauliflower

Cauliflower with curry spices

Pistachio Cardamom Cake

Pistachio Ice Cream

Cream of Tomato Basil Soup

Basil, chevre, croutons

Garlic Mashed Potatoes

Tuna Tataki

Sesame seared rare tuna, sushi rice, seaweed salad, pickled ginger, wasabi, soy drizzle

Fried Yucca Fries & Plantains

Poblano Aioli

Loaded Baked Potato Soup

Bacon, cheddar, scallions

Shrimp and Scallops

Three cheese raviolis, lemon caper saffron cream

Baked Potato

Vegetable Teppanyaki

Napa cabbage, carrot, shiitake, zucchini, soy, white wine, butter

Churrasco Mixed Grill

Piri piri chicken brochette, spicy chorizo

Coconut rice, roasted garlic sour orange sauce, chimichurri

Creamed Corn

Matcha Cake with Daigaku Imo Ice Cream

Green tea cake, candied sweet potato~black sesame ice cream

Feijoada

Slow simmered black beans, Brazilian spices
braised pork, bacon & sausage

Wild Mushrooms

Dulce de Leche Cake

Strawberry Ice Cream

Parmesan Creamed Spinach

Asparagus

Steamed Broccoli

French Beans