

November 24, 2008

First Course

Marmotte Salad

local field greens, avocado, kalamata olives, cherry tomatoes...

Arugula and Squid Salad

sauté of squid and smoked trout.....

Duck Confit Salad and Red Cabbage

candied walnuts, Roquefort cheese and orange supreme...

Roasted Local Beet Salad

goat cheese wontons, local greens, balsamic vinegar, goat cheese cream sauce...

Local Butternut Squash Soup

crispy croutons...

Hot and Cold Shrimp

tempura shrimp, avocado and tomato salad, beet aioli... **(\$5 supplement)**

Onion and Goat Cheese Tart

apple wood smoked bacon, local greens...

Creamy French Onion Soup

crispy croutons, cave aged gruyere...

'Rocket Salad'

local arugula, shaved fennel, parmesan cheese, citrus vinaigrette...

Pan Seared Deep Sea Scallops

sushi rice, almonds in brown butter....

(\$5 supplement)

Main Course

Oven Roasted Colorado Rack of Lamb

Rosemary sauce, french lentils, potato and pear truffade, grilled apples...**(\$7 supplement)**

Roasted NY Striploin

sautéed pumpkin, bacon and brown butter sauce, potato and Roquefort gratin...

Coq au Vin

red wine braised chicken, bacon mashed potatoes, melted red cabbage...

Oven Roasted Organic 'Scarborough' Chicken

parsley, sage, rosemary and thyme marinade, mashed potatoes, roasted vegetables...

Oven Roasted Long Island Duck Breast

date glazed, turnip puree, roasted vegetables, mint and orange sauce... **(\$7 supplement)**

Panko Crusted East Coast Cod

golden raisin couscous, acorn squash, sauté of arugula...

Grilled Organic Pork Tenderloin

pear glaze, butternut squash risotto, golden raisin sauce...

Oven Roasted Alaskan Halibut

crispy bread and tomato salad, sauté of local greens, basil oil... **(\$5 supplement)**

**(\$35/3 Course Prix Fixe)
Chef Mark Reggiannini**