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## Entrées

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Wild mushroom ravioli and asparagus with french lentils and provençale vegetable medley .....	20
Seven vegetable couscous and braised cardoons with lemon confit and raisins .....	18
Roasted cornish game hen couscous with green olives, and preserved lemon saffron sauce .....	22
Anise roasted duck breast and seared goat cheese polenta with artichoke and asparagus .....	26
Broiled New York Strip basquaise style with truffle-scented maitre d' butter and herb mushroom mashed potatoes .....	30
Tagine of braised petite veal shank with cardoons and root vegetables .....	28
Grilled lamb rack and merguez sausage with vine-ripe tomato and tapenade barolo jus .....	32
Trio of Lamb chops, sliced duck breast, and blue crab flan with savoyarde gratin potatoes .....	32
Pan-roasted Chilean sea bass and homemade herb papardelle with tomato anchoyade beurre blanc .....	30
Pan-seared diver scallops and heirloom tomatoes with fennel and lemon anise vinaigrette .....	32
Papardelle pasta with rock shrimp, blue crab, and scallops with sauteed ribbon vegetables .....	28

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## Sides

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Appetizer split charge .....	2
Entree split charge .....	4
Tomato and goat cheese polenta gratin with basil and mushroom cream .....	6
Grilled asparagus with citrus tapenade vinaigrette .....	6
Braised cardoons with lemon saffron velouté .....	6
Savoyarde potato our gratin (just like Grandma's, only half the fat) .....	6