



starters

(select one menu item within each course)

★ indicates that item will have a surcharge

st andré tartlet

leeks & garlic in a savory shell



foraged mushroom ragout

fromage blanc & grilled bread



cauliflower & lobster bisque

toasted pumpkin seeds



wild mushroom soup

crispy sunchokes & crème fraiche



day boat sea scallop ★

butternut squash puree, brown butter & sage



shrimp & salmon cakes

red pepper coulis, watercress salad



grilled prawns

lobster stock & garlic aioli, crouton



pork & dried cherry pate

red onion confit, house-marinated olives, crostini



risotto cake

cipollini onions, roasted squash, pancetta



raw bar ★

*oysters on the half shell, chilled mussels,
clams, prawns & roasted crab*



*autumn ~ winter
2007 - 2008*



salads

(salad course may be served before or after entrée course)

fig & arugula salad

toasted pecans, "Laura Chenel" chevre, pancetta, fig & port vinaigrette



salad of baby field greens

radishes, mustard seed buttered-cROUTONS, orange & tarragon vinaigrette



salad of red & white endive

Gravenstein apples, candied pecans, creamy cheddar vinaigrette



hearts of romaine salad

three herb croutons, sweet garlic vinaigrette



salad of butter leaf lettuce

avocado & grapefruit, sherry vinaigrette



goat cheese & date salad

herbs, roasted beets, blood orange vinaigrette



*autumn ~ winter
2007 - 2008*



entrées

★ indicates that item will have a surcharge

grilled salmon

wilted spinach, French lentils, bacon shallot vinaigrette



seafood stew

bouillabaisse sauce, shellfish, grilled bread, roasted garlic aioli



pan-seared black cod

cauliflower risotto gratinee, red wine reduction



grilled polenta

red pepper coulis, wilted spinach, portabella mushrooms, chevre & red onions



grilled chicken breast

winter squash hash, roasted pan jus & crispy sage



Liberty duck confit

roasted potatoes, applewood smoked bacon & spinach



grilled pork chop

potato puree, sautéed brussel sprouts, pomegranate glaze



pancetta wrapped beef filet ★

mashed potatoes, wilted greens, roasted garlic jus



braised shortribs

crushed olive oil potatoes, black mission figs



rack of lamb ★

syrah reduction sauce, potato gratin



pan seared duck breast ★

dried plum & caper berry sauce, wild rice



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desserts

pumpkin cheesecake

pumpkin seed brittle, spiced brandy sauce



fig & thyme crisp

fig & port ice cream, port reduction sauce



pear tart

brown butter roasted pear, currant compote, hazelnut cream



harvest cobbler

seasonal apples, huckleberries & cinnamon ice cream



chocolate tart

pistachio crust, brandied cherries



chocolate ganache cake

espresso anglaise & chocolate covered coffee beans



dessert buffet

selection of mini signature desserts



*autumn ~ winter
2007 - 2008*