

Appetizers

Ratatouille and Roasted Chicken Cassoulet – eggplant, onions, zucchini, tomatoes, potato, fresh herbs and roasted chicken	12.
Warm Potato Tart – with bacon, Gruyere cheese, a petite salad and vinaigrette	12.
Escargot – tender snails baked in puff pastry with garlic, tomato and fresh herbs	12.
Steak Tartar with capers, red onion, egg yolk and toasted baguette	12.
Italian Sausage and White Bean Ragout - with spinach and roasted tomatoes	12.
Southern-Style Crab Cake – with sweet corn, jalapeno and spicy aioli	13.
Bistro Mussels steamed with white wine, garlic, herbs, saffron and tomato	13.
Autumn Tart – goat cheese, roasted pumpkin and sage scented onions with white truffle and pumpkin seed oils	12.
Oysters Rockefeller – gratinated with gruyere cheese and seasoned bread crumbs	13.
Duck Paté – Smooth paté with port wine and truffle with toasted baguette	12.
Roulade of Smoked Salmon – with goat cheese and potato with local greens and vinaigrette	12.

Salads

Roasted Beet – with shaved fennel and apple, crumbled feta and raspberry walnut vinaigrette	10.
Fall Salad - organic greens with dried cranberries, toasted walnuts, triple cream Brie, balsamic vinegar and olive oil	10.
Pear and Endive with Gorgonzola , toasted pecans and sherry vinaigrette	10.
Baby Spinach – tossed with feta and dill vinaigrette with crisp bacon, hard cooked egg, avocado and grilled artichoke	10.
Organic Friséé – crisp bacon, goat cheese, lemon-shallot vinaigrette over grilled pineapple	10.

Entrees

Coquilles St. Jacques – seared sea scallops served in a vermouth cream with sautéed mushrooms, braised Belgian endive and homemade spinach gnocchi	35.
Fish du Jour	market
Barramundi - delicate fish from Australia, lightly sautéed, served in a lemon-sage brown butter with toasted pine nuts and pumpkin seed oil over roasted sweet potatoes	29.
Seafood Gumbo – Gulf shrimp, sea scallops and grilled chicken in a Creole-style shellfish sauce with andouille sausage, sweet corn, bell pepper and short grain rice	32.
Pasta du Jour	market
Chef's Vegetarian Platter – Indian harvest blend cous cous, homemade spinach gnocchi, Sautéed vegetables, roasted pumpkin, sweet potatoes, sage-scented onion with toasted pumpkin seed oil	24.
Risotto du Jour	market
French-Cut Chicken Breast – stuffed with herbed goat cheese served with a spicy lemon sauce over parmesan whipped potatoes	28.
Roasted Long Island Duck – served with a classic raspberry sauce, sautéed vegetables, whipped potatoes	32.
Filet Mignon – with bordelaise sauce and potato Dauphinoise	market
Veal Tenderloin – oven roasted and served in a Roquefort veal jus with sweet onion confit, candied pecans over whipped potatoes	38.
Assiette du Jour	market
Lamb Chops – grilled double-cut lamb chops with toasted pecan crust and served in a whole grain mustard sauce, rosemary whipped potatoes and vegetables	38.



Exec. Chef – Ed Monuteaux

Sous Chef – Ron Canady

100% Wind-Powered

*Parties 6 or more: 18% gratuity is added, no separate checks please.
In consideration of others, please turn off all cellular phones.*