

LUNCH APPETIZERS

G Hamachi Crudo \$18 Apple, Tarragon and Scallion Verde

ூ Butternut Squash Bisque \$12 Toasted Pumpkin Seeds and Sage Oil Vadouvan Coconut Mussels \$18
French Curry, Basil, Coconut Milk, Chicken
Apple Sausage & French Bread

**GF with out French Bread

© Duck Frite \$14 Shoe String Fries, Duck Confit Bordelaise and Fresh Herbs

Brioche Rolls & Interesting Butter \$10

MAINS

New York Strip \$42
Fire Roasted Strip, Grilled Eggplant,
Charred Eggplant Puree and Whole Grain
Demi

© Dry Aged Duck Breast \$48 Pan Seared Duck Breast with Foie Gras, Roasted Beets, Smoked Cherries and Duck Jus

G Poached Salmon \$28 Apple Cider Broth and Sweet Potato Ribbons Croque- Madam Sandwich \$16 Grilled Cheese, Ham, Mornay Sauce & a Sunny Egg

Lamb Burger \$21
Lamb Burger, Tomato Jam, Goat Cheese
Crumbles Arugula, on Chef Phillip's
Brioche Bun with Shoe String Fries

G Chicken Breast Roulate \$26 Spinach and Mushroom Stuffed Chicken, Green Lentils, Brussels Sprout Leaves, Bourbon Cream and Black Truffle Oil

QUICHE DU JOUR \$18

SERVED WITH ARUGULA SALAD