

DINNER

CELEBRATING OVER 30 YEARS

SHARED PLATES

Tapas Trio

shrimp tempura, beef skewer, and avocado & salmon
ceviche mini wonton taco
13.50

Steamed Mussels

charmoula broth, house-made chorizo and grilled focaccia
13.00

Tasting of Savory Cones

Wild Acres duck rilette and lingonberry with chive batons,
prosciutto with berries and goat cheese,
smoked salmon mousse with dill
11.00

Spicy Beef Carpaccio Roulades

fresh horseradish, soy ginger glaze, roasted shiitake
mushroom, chive and daikon sprout salad
with mango and chili relish
14.00

House-Made Chorizo and Tiger Prawn Satay

chimichurri sauce and a spicy sweet and sour sauce
12.50

FIRST COURSES

Raw Oyster Plate

bloody mary relish, tabasco granite
and a shallot mignonette
accompanied by horseradish "pearls"
8.00

Potato and Herb Gnocchi

mushrooms, spinach, balsamic & thyme brown butter
10.00

House Cold Smoked Salmon Gravlax

bruniose of pickled pear and apple, green apple and
cardamom froth, cilantro and curried ice cream
9.00

Sautéed Sweetbreads

honsheimiji mushrooms and leek ragout, miso and
butternut squash broth with pickled pear
12.00

Hamachi Tartare

potato basket, boquerone-crème fraiche dressing with
lime, crispy capers, frisée, roasted red pepper and
tabasco "air"
11.50

SALADS & SOUP

Mixed Green Salad

cherry tomatoes, cucumbers, julienne carrots
with citrus vinaigrette and port reduction
6.50

Oven Roasted Beet Salad

orange confit, orange segments, candied walnuts
and frisée with goat cheese emulsion and
walnut-honey vinaigrette
8.00

Apple and Watercress Salad

Belgian endive, pomegranate seeds, Northern Lights
blue cheese, crushed maple-roasted macadamia nuts
with apple horseradish vinaigrette
7.75

Roasted Red Pepper and Northern Lights Blue Cheese Soup

black olive oil, chive batons, minced black olive and
crumbled blue cheese
7.00

Soup of the Day

6.50

ENTREES

Beet and Coconut Risotto

goat cheese broth, dressed watercress and citrus
with walnut oil
19.00

Caramelized Tofu

sautéed leeks, mushrooms, baby bok choy with
squash-coconut sauce and crispy fennel "fries"
21.00

Fieldale Farms Pan Roasted Half Chicken

crispy braised fennel, chorizo and potato puree with
fennel whisky broth
23.00

Pan Roasted Norwegian Salmon

goat cheese risotto, bloody mary consommé
with petite herb salad
24.00

Bouillabaisse

calamari, tiger prawns, PEI mussels and
diver scallop, with saffron, dill, grilled sourdough bread
and basil pesto
26.00

"Surf n' Turf"

pan roasted diver sea scallops, chorizo and shrimp satay,
honsheimiji mushroom and leek ragout
with vanilla and sea urchin froth
28.00

Smoked Hoisin-Glazed Baby Back Ribs

watercress and endive salad, crispy shallot rings
with citrus and pomegranate vinaigrette
21.00

Braised Fischer Farms Pork Belly

sautéed Brussels sprout petals, Vine Valley Farms
butternut squash and miso broth, bacon-braised grits
and pickled pear
25.00

Crispy Wild Acres Duck Breast

sautéed sweet breads and duck confit with spinach,
lingonberry and almond jus
34.00

Grilled Filet Mignon

mascarpone herb polenta, sautéed mushroom ragout
with spinach, smoked blue cheese air
and red wine reduction
39.00

EXTRA SIDES

7.00

Vegetable Mélange

Mascarpone Herb Polenta

Beet-Coconut Risotto

Potato Puree

Bacon Braised Grits

Bar Menu Also Available

CHEESE . . .

CELEBRATING OVER 30 YEARS

CHEESE PLATES

7.75

Plates are garnished with micro greens, a seasonal selection of fruits & nuts and assorted house-made glazes & preserves

REGIONAL AND DOMESTIC

Northern Lights Blue

(Ramsey County, Minnesota)

raw cow's milk from a single family farm, a mild and subtle blue

Upland Farm's Pleasant Ridge Reserve

(Dodgeville, Wisconsin)

aged, raw farmstead cow's milk, big nutty flavor with a sweet after taste

Avondale Truckle

(Lafayette County, Wisconsin)

raw cow's milk, aged 6-10 months, earthy, buttery and mildly robust

Nancy's Camembert

(Hudson Valley, New York)

sheep's milk, creamy soft ripened, mellow and buttery with a nice tanginess

Sally Jackson

(Oroville, Washington)

pasturized sheep's milk, wrapped in chestnut leaves, rich but sweet with a soft texture

Flagship

(Seattle, Washington)

pasturized cow's milk, aged 1 year, robust and nutty

Cypress Grove's Humboldt Fog

(Arcata, California)

soft pasturized goat's milk with a mild tang

Smokey "Oregon Blue"

(Central Point, Oregon)

first blue made on the West Coast, cold smoked, sweet and creamy with hints of hazelnuts

IMPORTED

Tomme de Chevre

(Loire, France)

goat's milk, washed in muscadet while aging, lightly sweet with a slight tanginess

Brie de Meaux

(Meuse, France)

raw cow's milk, hint of hazelnuts and a mild sweetness

Pont L'Évêque A.O.C

(Normandy, France)

soft, unpasteurized cow's milk, hints of herbs

Fourme d' Ambert

(Auvergne, France)

blue, raw cow's milk with hints of fruit and nuts

Tometta Elvo Valley

(Piedmont, Italy)

raw cow's milk, intense, with hints of saffron

Mahon

(Menorca, Spain)

aged, raw cow's milk, semi-firm, hints of tanginess

SAMPLE CHEESE PLATE

Select your own tasting plate

Three 17.00 **Five** 26.00

DESSERTS

Fried Coconut Rice Pudding Cakes 7.75

candied mango and pineapple, cranberry compote and spicy ginger ice cream

Paired with: Moscato d' Asti, Marengo (Piedmont, Italy) 15.25

Frozen Vanilla & Peanut Butter Terrine 7.50

layers of vanilla peanut butter mousse, caramel, peanuts and pistachios

Paired with: Maury, Mas Amiel "Grenache Noir" (France) 14.75

Apple Frangipane 7.50

cardamom frozen soufflé, spiced marcona almonds and an apple caramel sauce

Paired with: Calvados Pays d' Auge, Boulard (Normandy, France) 16.50

Classic Crème Brûlée 7.00

baked custard with Madagascar vanilla beans, topped with caramelized sugar

Paired with: Pineau des Charentes, Château Orignac (Cognac, France) 17.75

Dark Chocolate "Truffle" 8.25

dark chocolate dome filled with ginger whipped cream, served with honey roasted macadamia nuts and finished with a honey milk foam

Paired with: Banyuls, les Clos de Paulilles (Languedoc, France) 16.50

Selection of Izzy's Ice Cream & Sorbet

flavors change daily 6.50

Paired with: Gourmet Coffee 10.00

MINI DESSERTS

smaller tasting size portions

Classic Crème Brûlée 3.50

Frozen Vanilla & Peanut Butter Terrine 4.00

Fried Coconut Rice Pudding Cakes 3.75

Mini Trio Plate 10.50

one each of the mini desserts

GOURMET COFFEE

USDA Organic and Fair Trade Certified

Individual 2 Cup Press Pot 3.50

Kenya AA

full-bodied Vienna roast with sophisticated floral aromas and hints of chocolate

Sumatra Blue Lintong

full-bodied, rich with a long finish and pronounced acidity

Finca Dos Marias

Guatemalan Estate - Organic

smokey, rich, french roast. Well-balanced with spicy acidity

Peruvian - Organic

deep chocolate under-tones, with a winery characteristic similar to a rich, spicy merlot.

BOTTLED WATER

San Pellegrino Sparkling

500 mL 3.25

1 Liter 4.75

Fiji Still

500 mL 3.25

1 Liter 4.75