

APPETIZER

- Artisan Bread Board \$5
asiago batard & fig-honey batard with european style butter and spiced fromage blanc spread
- Seasonal Oyster on the Half Shell \$3ea
Jumbo Shrimp \$6ea
with champagne mignonette, mustard-chili emulsion and lemon
LAURENT PERRIER BRUT, CHAMPAGNE, FRANCE \$15
- Yellowfin Tuna Tartare \$14
with avocado, cucumber and chili vinaigrette
PINOT GRIS, ADELSHEIM WILLAMETTE VALLEY, OREGON \$13
- Herb Goat Cheese Spread \$14
artisan cheese from drake family farms with kalamata olive baguette
PINOT NOIR, CHANSON PERE & FILS, BOURGOGNE, FRANCE \$13
- 3 Prosciuttos and Quail Egg \$14
duck prosciutto, speck, parma prosciutto with fig fromage blanc spread and pressed focaccia
ST. LAURENT, JOHANNISHOF REINISCH, THERMENREGION AUSTRIA \$13
- Griddle Crab Cake \$14
on avocado pepper vinaigrette and chipotle aioli
RIESLING, FELSER WEINBERGE LAGENRESERVE LETH, WAGRAM, AUSTRIA \$12
- Seared Thyme Crusted Yellowfin Tuna "Niçoise Style" \$14
With organic greens, haricot vert, quail egg, roasted potato and elder blossom vinaigrette
PINOT NOIR, BELLE GLOS MEOMI, CARNEROS \$13
- Seared Diver Scallops \$16
with pancetta, chanterelle mushroom, pearl onions and truffle essence
ST. LAURENT, JOHANNISHOF REINISCH, THERMENREGION AUSTRIA \$13
- Pot of Littleneck Clams & Thyme-Garlic Spiced Shoestring Fries \$14
with apple-wood smoked bacon, flat parsley and lemon
ROSE, CHATEAU MINUTY "M" COTES DE PROVENCE, FRANCE \$14

SOUP AND SALAD

- 5 Spice Roasted Butternut Squash Soup \$8
with lobster and cream
SAUVIGNON BLANC, PASCAL JOLIVET SANCERRE, FRANCE \$13
- Burrata Mozzarella and Heirloom Tomatoes \$13
with onion marmalade, basil and aged balsamic reduction
PINOT GRIS, ADELSHEIM WILLAMETTE VALLEY, OREGON \$13
- Organic Baby Mixed Green Salad \$10
with cucumber, kalamata olives and aged elder blossom vinaigrette
PINOT GRIGIO, LIVIO FELLUGO ESPERTO, FRIULI, ITALY \$11
- Beet and Goat Cheese Salad \$12
with roasted nuts, frisee and white balsamic vinaigrette
SAUVIGNON BLANC, PASCAL JOLIVET, SANCERRE, FRANCE \$13
- Organic Green Kale and Poached Egg-Quinoa Salad \$12
with roasted marinated red and yellow tomatoes, asiago cheese, kalamata olives
SAUVIGNON BLANC, PASCAL JOLIVET, SANCERRE, FRANCE \$13
- Mizzuna and Frisee Salad \$12
with blue cheese, asian pear and 50 year aged balsamic vinaigrette
RIESLING, FELSER WEINBERGE LAGENRESERVE LETH, WAGRAM, AUSTRIA \$12

Benjamin Garcia
Chef de Cuisine

Bernard Olbing
Restaurant Manager

Hermann Schäfer
Executive Chef & Director of F&B

Before placing your order, please inform your Server if anyone in your party has a food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients.

MAIN COURSE

Fusilli Pasta \$26

with braised short ribs of beef, mushrooms and natural burgundy reduction
RIESLING, SAINT M, PHALZ GERMANY \$12

Linguini Pasta \$26

with shrimp, clams, pei mussels and cognac - lobster reduction
ST. LAURENT, JOHANNISHOF REINISCH, THERMENREGION AUSTRIA \$13

Mushroom Crusted Filet of Salmon \$30

on lilies potato puree, asparagus and riesling porcini mushroom reduction
LAURENT PERRIER BRUT, CHAMPAGNE, FRANCE \$15

Mediterranean Sea Bass \$38

on roasted marble potatoes, fennel salad, chanterelle mushrooms, grüner veltliner reduction
CHARDONNAY STAGS LEAP WINERY, NAPA VALLEY \$16

Grilled Hawaiian Swordfish \$33

with lemon basmati risotto, basil essence, olive tapenade and roasted pepper
PINOT GRIS, ADELSHEIM WILLAMETTE VALLEY OREGON \$13

Seared Diver Scallops and Pancetta Wrapped Jumbo Shrimp \$38

on lobster potato puree, roasted yellow - red tomatoes and lobster champagne sauce
PINOT NOIR, CHANSON PERE & FILS, BOURGOGNE, FRANCE \$13

Wagyu Burger "Snake River Farm American Kobe Beef" \$21

with blue cheese, apple wood bacon, artesian bun, and thyme - garlic spiced shoestring fries
MERITAGE/CABERNET BLEND, DELECTUS, ARGENTUM, KNIGHTS VALLEY \$16

American Kurobuta Pork Chop \$29

with apple wood bacon potato puree, whole grain mustard reduction and caramelized carrots
ST. LAURENT, JOHANNISHOF REINISCH, THERMENREGION AUSTRIA \$13

Simply Roasted Free Range Chicken Breast Saltimbocca \$26

with local duck prosciutto, avocado, gruyere cheese, baby arugula and parmesan polenta
CABERNET SAUVIGNON, NEWTON RED LABEL, SPRING MOUNTAIN \$16

Steak Frites \$38

flat iron steak with thyme-garlic spiced shoestring fries and herb butter
SYRAH, STONECAP, COLUMBIA VALLEY \$10

Loin of Venison and Quail Egg \$38

on braised red cabbage, with lingonberries, smoked bacon, spätzle and calvados reduction
MERITAGE/CABERNET BLEND, DELECTUS, ARGENTUM, KNIGHTS VALLEY \$16

Filet Mignon and Maytag Blue Cheese \$39

with asparagus, roasted carrots, burgundy reduction and roasted marble potatoes
CABERNET SAUVIGNON, NEWTON RED LABEL, SPRING MOUNTAIN \$16

THREE COURSE PRIX-FIXE MENU \$44

Organic Baby Mixed Green Salad

with cucumber, kalamata olives
and aged orange blossom vinaigrette

or

5 Spice Roasted Butternut Squash Soup
with lobster and cream

or

Grilled Hawaiian Swordfish

with lemon basmati risotto, basil essence,
olive tapenade and roasted pepper

or

Simply Roasted Free Range Chicken Breast Saltimbocca

with local duck prosciutto, avocado, gruyere cheese, baby arugula and parmesan polenta

or

Flat Iron Steak

with thyme-garlic spiced shoestring fries and herb butter

or

Flourless Chocolate Terrine "Traditional Austrian Dessert"

with whipped cream