

THIS
EVENING'S
MENU

"Cookery is not chemistry. It is an art. It requires instinct and taste rather than exact measurements."
— Marcel Boulestin

STARTERS

THE WEDGE SALAD * x

Iceberg Lettuce, Blue Cheese
Dressing, Tomatoes, Eggs, Bacon, Chives

PASTA FAGIOLI SOUP *

Pancetta, Thyme, Cannellini Beans

CREAMY BUTTERNUT SQUASH SOUP * x

Caramelized Apple, Walnuts

CLASSIC "CAESAR" SALAD *

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL * x

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE * x

Shallots, Garlic, Parsley, Pernod Butter

BAKED FRENCH ONION SOUP *

Herb Croutons, Melted Gruyère Cheese

ENTRÉES

SEARED BRANZINO * x

Parsnip Purée, Lentils, Spinach,
Pomegranate

TURKEY PARMESAN

Spaghetti with Marinara Sauce

RIGATONI BOSCAIOLA *

Prosciutto, Button Mushrooms, Peas, Arugula;
Pinot Grigio Cream Sauce, Pecorino Cheese

SLOW BRAISED VEAL CHEEK *

Mashed Potato, Orange Gremolata, Jus

STEAK AND CHIPS* * x

Béarnaise, Watercress

CELEBRITY CLASSICS

BROILED ALASKAN SALMON* * x

Served Plain or with Classic
Hollandaise Sauce; Mashed Potatoes,
Seasonal Vegetables

GRILLED CHICKEN BREAST * x

Garden Thyme Jus; Mashed Potatoes,
Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* * x

Beurre Maître d' Hôtel; Mashed Potatoes,
Seasonal Vegetables

PENNE AL PESTO * x

Basil, Pine Nuts, Burrata

x Gluten Free Vegetarian * No Sugar Added Lactose Free

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.