

Soups

BRAZILIAN SEAFOOD STEW (Santa di Terrossa, Pinot Grigio)

Orange roughly, prawns, peppers, tomatoes, cilantro, coconut broth

☪ TOMATO-MELON GAZPACHO (Greg Norman, Sauvignon Blanc)

Cantaloupe, honeydew, Roma tomatoes, cucumber, fresh basil

Cold Starters

☪ HEIRLOOM LETTUCE SALAD (Carousel Classique, Blanc de Blancs)

Baby greens, cucumbers, grape tomato, onion, carrots, choice of dressing

☪ BEET-FENNEL SALAD (Poema, Cava)

Roasted beets, champagne vinaigrette, shaved fennel, feta cheese, oranges

☪ GRILLED ROMAINE SALAD (Barnard Griffin, Riesling)

Hearts of romaine, bacon, blue cheese, pickled onions, balsamic vinaigrette

ARTISANAL CHEESE TRAY (Bivio, Prosecco)

Hand-selected cheeses, Niçoise olives, dried cherries, roasted nuts, garlic crostini

Hot Starters

SIRLOIN SATAY (Altitude, Garnacha)

Hoisin-lemongrass marinated beef, napa cabbage kimchee

LANGOSTINO POPCORN (Birgit Eichinger, Grüner Veltliner)

Brown ale batter, lobster béchamel

WALLEYE CAKE (Domaine La Fage, Côte Est)

Broccoli-pistachio coleslaw, roasted garlic-dill tartar sauce

SMOKED SALMON GNUDI (Ajello, Grillo-Catarratto)

Ricotta dumplings, chardonnay cream, fresh spinach, house-smoked salmon

THREE-COURSE DINNER 39 (WITH WINE PAIRINGS 49)

Starter (☪), intermezzo, entrée

FOUR-COURSE DINNER 45 (WITH WINE PAIRINGS 60)

Soup or starter, intermezzo, entrée, dessert

FIVE-COURSE DINNER 51 (WITH WINE PAIRINGS 71)

Soup or cold starter, hot starter, intermezzo, entrée, dessert

SIX-COURSE DINNER 58 (WITH WINE PAIRINGS 83)

Soup, cold starter, hot starter, intermezzo, entrée, dessert

Intermezzo

HOUSE-MADE SORBET

Entrees

(Clos LaChance, Unoaked Chardonnay) **WALLEYE EN PAPILOTE**
Citrus-herb butter, white wine, vegetable julienne; cranberry-wild rice sauté
(Prepared pan-fried upon request)

(Villa Maria, "Private Bin" Sauvignon Blanc) **MOJITO CHICKEN**
Mint-lime grilled chicken, tropical basmati rice, pineapple skewers

(La Crema, Chardonnay) **SHRIMP BUCATINI**
Prawns, pasta, browned butter, peppers, roasted tomato, garlic, spinach

(Jean-Luc Colombo, Cape Bleue Rosé) **SUMMER VEGETABLE PAELLA**
Eggplant, yellow squash, zucchini, grape tomatoes, olives, saffron couscous

(Seven Hills Winery, "Walla Walla" Syrah) **COLORADO LAMB LOIN CHOPS**
Herbes de Provence crust, bourbon sweet potatoes, blackberry-thyme demi-glace

(Burgáns, Albarino) **DIVER SCALLOPS**
Panko-wasabi crusted, fried cellophane noodles, sesame edamame, ponzu sauce

(Fleur de Lyeth, Cabernet Blend) **FILET MIGNON**
Truffle-mashed yukon gold potatoes, raspberry-pepper cumberland sauce

(Oveja Negra, Cabernet Franc-Carmenère Reserva) **STUFFED PORK CHOP**
Double-bone chop, corn bread-goat cheese stuffing, poblano polenta cake, pork jus

(Lees-Fitch, Merlot) **BRAISED BEEF RIBS**
Sweet corn risotto, sautéed collard greens, pan jus

(Chilensis, Pinot Noir Reserva) **MAPLE LEAF FARMS DUCK BREAST**
Lingonberry-thyme demi-glace, roasted fingerling potatoes, pears, cipollini onions

Lighter Appetites

Please ask your server for our Casual Fare menu