



LUNCH MENU

Appetizer

- Shrimp and Lobster Bisque with Tarragon and Roasted Shrimp
 - French Onion Soup with Croutons and Swiss
- Green Salad with Chevre, Pine Nuts and Confit Tomatoes
- Beet Salad with Chevre, Oranges, Pistachios and Arugula
 - Kale Salad with Cranberries, Pecans and Blue Cheese
- House Smoked Salmon with Potato Cake, Crème Fraiche, Dill, and Frisée
 - Burrata with Sweet Peppers, Basil, and Balsamic
- Shrimp Risotto with Shellfish Butter and Parmesan
- Brussels Sprouts with Bacon Marmalade and Parmesan
 - Blistered Shishito Peppers with Aioli
- PEI Mussels in Butter, Garlic, and White Wine, with Baguette

Entrée

- Local Beet Risotto with Chive and Parmesan
- Vegetarian Gnocchi with Carrot Sauce, Peas, and Mushrooms
- Salmon Filet with Spinach, Lentils, Bacon, Tomato, and Garlic
 - Trout Amandine with Green Beans, Capers, and Almonds
 - Crab Cake with Sauteed Spinach and Creamed Corn
- Skate Wing with Roasted Potatoes, Green Beans, and Tomato
 - Coq au Vin with Potato Puree and Root Vegetables
- 30 Dry-Aged Hanger Steak with Herb Butter, Caramelized Onions, and Frites

Dessert

- Gianduja Chocolate Mousse with Hazelnuts
- Beignets with Cinnamon Sugar and Chocolate Sauce
- Profiteroles with Vanilla Ice Cream and Chocolate Sauce

