

Soups

Lobster and Scallop Stew

Maine lobster and diver scallop stew with chive oil

Fourteen

Bisque Forestière

Wild mushrooms simmered in Cognac, finished in sweet demi-glace crème

Eight

Salads

Caesar Salad

Romaine hearts tossed in Caesar dressing with white anchovies, garlic croutons and Parmesan tuile

Nine

Baby Spinach Salad

Baby spinach with Vermont goat cheese, beets, applewood bacon, maple candied walnuts and strawberry vinaigrette

Eight

Grilled Vegetable Caprese

Buffalo milk mozzarella roulade with oven-dried heirloom tomatoes, grilled vegetables, aged balsamic and basil

Nine

Appetizers

Trio of Oysters

Two served raw with cucumber mignonette gelée, two oysters Rockefeller and two cornbread fried with remoulade sauce

Fourteen

Beef Carpaccio aux Lyonnaise

Beef tenderloin carpaccio with extra virgin olive oil, frisée, Champagne vinaigrette and poached quail egg

Twelve

Escargot en Vol au Vent

Escargot sautéed in garlic, parsley and shallot herb butter served in puff pastry

Twelve

Meyer Lemon-Poached Shrimp Cocktail

Colossal shrimp gently poached in lemon peppercorn tea with sriracha cocktail sauce and wasabi crème

Fourteen

Chef's Signature Charcuterie Board

Selection of house-made charcuterie with accoutrements

Fourteen

Entrées

Duck à l'Orange

*Pan-roasted duck breast and confit duck leg
lacquered with blood orange sauce à l'orange,
citrus gastrique, rapini and wild rice*

Thirty-nine

Filet Mignon

*Beef tenderloin with Fontina and leek fondue,
king trumpet mushrooms, asparagus,
and fingerling potatoes with beurre noisette*

Thirty-four

Halibut et Foie Gras

*Pan-seared Atlantic halibut with foie gras,
lobster maître d' butter, red lentil ragoût
and haricots verts*

Thirty-seven

Braised Short Ribs

*Slow-braised beef short ribs with red wine demi-glace,
matignon and potato croquette*

Thirty-one

Lobster à l'Américaine

*Sweet butter-poached Maine lobster in a Cognac crème
over saffron risotto with asparagus*

Thirty-five

Tofu Bella Vista

*Pan-seared tofu marinated in olive oil and fines herbes with red pepper coulis,
grilled bell pepper and Bermuda onion,
and braised sesame baby bok choy*

Twenty-seven

*To better serve you, please inform your server if you have any known food allergies or dietary restrictions.
Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.*