

Dinner

SNACKS

FRESH BAKED GRISSINI	8
La Quercia “black hog” prosciutto – black truffle butter	
CANDIED NORTH COUNTRY FARM BACON	10
Noble Tonic #1	
SRIRACHA CHICKEN WINGS	13
cucumber buttermilk- pickled vegetables	

CHARRED OCTOPUS	9
marinated peppers- cucumber- onion herbs and greens- water crackers	
FRIED GREAT LAKES SMELT	10
preserved lemon mayonnaise	
ROASTED BEEF MARROW BONES	11
toasted baguette – sea salt	

RAW + CHILLED APPS

**1/2 dz FRESH WEST COAST OYSTERS ON THE HALF SHELL	17
cucumber mignonette – cocktail sauce	
CAESAR SALAD	11
gem lettuce- classic dressing- grilled crouton dried tomato puree + white anchovies	
WARM DUCK SALAD	15
watercress- apples- pecans pomegranate vinaigrette	
BABY SPINACH SALAD	12
Hy Desert Farm tomato – grilled onion roasted garlic – Drake Family Farm goat cheese	
BOSTON LETTUCE SALAD	12
windrose farms head lettuce-bacon- chive buttermilk dressing- heirloom tomatoes	
BEET SALAD	13
Quick marinated beets- beet puree Pickled beets- pistachio butter Goat cheese- arugula- sea salt cracker	

HOT APPETIZERS

CHICKEN + ANDOUILLE SAUSAGE GUMBO	10
steamed rice	
SEASONAL HOME MADE SOUP	9
SALAME PIZZA	13
San Marzano tomato sauce- mozzarella basil- creminelli salame- red onion	
MUSHROOM “VOL AU VENT”	11
fine chopped mushrooms + herbs puff pastry shell- garlic sauce + st. Andre cheese	
SQUASH GNUDI	14
winter squash dumplings- sage butter pecan- romano cheese	
**WAGYU STEAK SKEWERS	15
Emeril’s Worcestershire- chipotle slaw	
EMERIL’S NEW ORLEANS BBQ SHRIMP	17
gulf shrimp- New Orleans BBQ glaze rosemary biscuit	

SIDES

TRUFFLED MAC-N-CHEESE	11	TRUFFLE + LOBSTER MAC-N-CHEESE	19
trio of cheeses + real truffle		our house favorite with lobster added	
NATURAL CUT FRIES-Sea Salt	6	MUSHROOMS-Gilroy Garlic	10
PETITE GREEN BEANS-Buttered	9	SPINACH- Olive Oil	9
POTATO GRATIN-Romano Cheese	9	CRISP RED POTATOES-Rosemary	9

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked*

PASTA + POULTRY

WINTER VEGETABLE PASTA	26
squash- broccolini- cauliflower- kale truffle sauce- buttered egg noodles- romano cheese	
VEAL RAVIOLI	29
dried tomatoes- roasted garlic + parmesan broth broccoli rabe	
CRISP ROASTED CHICKEN	28
mustard gnocchi- leek + porcini	

SEAFOOD

ARCTIC CHAR	34
mixed olives + smoked tomato- bramata polenta	
VENETIAN STYLE PRAWNS	34
green beans- herb- bread crumb sweet garlic + onion	
WHOLE ROASTED SEA BREAM	29
herb + citrus sea salt- fennel pollen- olive oil	
SCALLOPS	37
sea scallops- cauliflower- raisins- almonds capers	
WHOLE LOBSTER (SHELLED)	2 lb. 62
spinach- saffron sauce	2.5 lb. 70

STEAK + MEAT

BONELESS SHORT RIBS	35
beets- horseradish glaze- black kale	
ROTISSERIE PORK	33
pistachio- brussels sprouts- apple cider sauce potato puffs	
COLORADO LAMB DUO	35
lamb steak + lamb sausage- crisp red potatoes spaghetti squash- rosemary jus	
** 16oz AMERICAN RIBEYE	39
sherry sauce- mixed mushrooms	
**14oz. COLORADO BONE-IN FILET MIGNON	52
OR	
**12oz. WAGYU SKIRT STEAK	45
roasted carrots- gratin potatoes Pearl onion- red wine sauce- herbs de Provence	

TASTE OF TABLE 10

4/\$45

ADD A WINE PAIRING FOR \$28

CANNOT BE COMBINED WITH ANY OTHER VOUCHERS, DISCOUNTS,
COUPONS, OR HOLIDAY INN VOUCHERS

FIRST COURSE – CHOICE OF

SEASONAL HOME MADE SOUP

or

CHICKEN + ANDOUILLE SAUSAGE GUMBO

steamed rice

or

BOSTON LETTUCE SALAD

windrose farms head lettuce- bacon- chive
buttermilk dressing- heirloom tomatoes

or

CAESAR SALAD

gem lettuce- grilled crouton- parmesan
tomato puree + white anchovies

*CAPE MENTELLE SAUVIGNON BLANC,
MARGARET RIVER, AUSTRALIA*

OR

BANFI CHIANTI CLASSICO ~ TOSCANO, ITALY

SECOND COURSE – CHOICE OF

SQUASH GNUDI

pecan- sage butter- romano cheese

or

EMERIL'S NEW ORLEANS BBQ SHRIMP

gulf shrimp- New Orleans BBQ glaze
rosemary biscuit

or

CANDIED NORTH COUNTRY FARM BACON

Noble Tonic #1

or

MUSHROOM "VOL AU VENT"

mushrooms- pastry shell- garlic sauce
st Andre cheese

*EMERIL'S CHARDONNAY BY AU BON CLIMAT WINERY
SANTA BARBARA, CALIFORNIA*

OR

*TALBOT "LOGAN" SLEEPY HOLLOW VINEYARD
PINOT NOIR ~ SANTA LUCIA HIGHLANDS, CA*

THIRD COURSE – CHOICE OF

VEAL RAVIOLI

dried tomatoes- roasted garlic + parmesan broth
broccoli rabe

or

CRISP ROASTED CHICKEN

mustard gnocchi- leek + porcini

or

BONELESS SHORT RIBS

beet- horseradish glaze- black kale

or

WAGYU SKIRT STEAK

roasted carrots- pearl onions- herbs de provence- wine sauce

or

ARCTIC CHAR

mixed olives + smoked tomato- bramata polenta

*ALDERBROOK VINEYARDS CHARDONNAY ~
RUSSIAN RIVER VALLEY, CALIFORNIA*

OR

DON MIGUEL GASCON MALBEC ~ MENDOZA, ARG.

FOURTH COURSE

Choice of dessert from our dessert menu

ADD ROYAL TOKAJI'S "MAD CUVÉE" LATE HARVEST
DESSERT WINE FOR ADDITIONAL \$5