



800 East Whittier Blvd. • La Habra, CA 90631
(562) 694-3812

CALL 800 774-3663, PRESS 2 THEN ENTER EXT. 415

Starters

Cinnamon Spiced Quail ~ 13
wild blackberry cassis sauce,
roasted butternut squash-
pumpkin ravioli

Escargot Provencal ~ 12
mushroom, tomato, fresh herbs
& garlic, Pernod-demi glace,
pappardelle pasta

Applewood Smoked Scottish
Salmon ~ 13
capers, red onion, chopped egg,
Dijon mustard dill sauce

Baked Almond Coated Goat
Cheese ~ 10
roasted garlic- sundried tomato
cream sauce, garlic croutons

Seared Sea Scallops ~ 13
chardonnay leek fondue, unagi
glaze, crispy parsley

Panko Crusted Crab Cake ~ 12
ruby grapefruit ~ pink
peppercorn beurre blanc, Haas
avocado relish

French Onion Soup ~ 7
baked Swiss, mozzarella &
parmesan cheese

Lobster Bisque ~ 8
rock shrimp garnish

Baby Field Greens ~ 10
goat cheese, roasted sweet
peppers, toasted pecans, Jerez
sherry~ balsamic vinaigrette

Bibb Salad ~ 9
applewood smoked bacon,
chopped egg, roma tomato, chive,
dressed with Stilton bleu

Entrées

Breast & Leg Confit ~ 27
Montmorency dried cherry sauce,
sweet & sour braised red
cabbage, wild rice

Grilled Filet Mignon ~ 35
morel mushroom cabernet
reduction, Yukon gold mashed
potatoes, roasted asparagus

Pan Roasted Canadian Salmon ~25
red wine-balsamic butter sauce,
wild rice with mushrooms, dried
apricots & walnut oil

Veal Osso Buco ~ 38
slow braised veal shank, shiitake
mushrooms, saffron infused pearl
pasta, gremolada

Peppered Red Deer
Medallions ~ 29
pomegranate reduction, roasted
butternut squash- pumpkin
ravioli, cinnamon stewed apples

Grilled Swordfish~ 27
rock shrimp-saffron Israeli
couscous, roasted shiitake
mushrooms, lobster sauce

Pork Tenderloin ~ 22
Swedish lingonberry port wine
sauce, maple whipped garnet
yams, braised red cabbage

Grilled New York ~ 32
blackberry vintage port wine
sauce, creamy Maytag bleu
cheese gnocchi

Beef Stroganoff ~ 25
tenders of filet mignon, wild
mushroom brandy cream sauce,
papperdelle pasta

Australian Lamb Tenderloin ~ 28
dried blueberry merlot sauce,
fresh mint aioli, griddled
rosemary polenta cake

Menu Prices and Items Subject to Change

Dessert

8 each

Chocolate Terrine ~
Valrhona dark chocolate, Navan
crème anglaise, toasted pistachios

Bread Pudding ~
rustic French bread, egg custard,
dried apricots, pippin apples &
caramel

Classic Crème Brulee ~
vanilla bean custard, fresh
raspberries & crust of caramelized
sugar

Profiteroles ~
cream puffs, vanilla bean ice
cream, warm imported dark
chocolate

Citrus Cheesecake
graham cracker crust, raspberry
coulis

Calimyrna Fig & Walnut Tart ~
Grand Marnier chantilly cream

Ciao Bella Gelato & Sorbet ~
accompanied by chocolate and
pecan biscotti

Fresh Seasonal Berries ~
(with liqueur add 4-)

Dessert Wine (375 ml.)

Far Niente Dolce Late Harvest,
Napa 2002 125
Tobin James "Liquid Love" L.H.
Zin, Paso 03 40

Port

Croft Vintage 2000 15
Graham's "Six Grapes" 6
Justin Obtuse Paso Robles 2005 7
Sandeman Founders Reserve 6
Sandeman 20Year Old Tawny 12
Taylor Fladgate L.B.V. 2000 7

Cognac & Armagnac

Delamain "Pale & Dry" X.O. 16
Delamain Vesper 18
Delamain Tres Venerable 32
Courvoisier V.S. 9
Courvoisier Napoleon 14
Darroze Bas~Armagnac ,
St. Aubin '71 30
Hennessy X.O. 25
Louis XIII 140
Marnier Lapostolle X.O. 15
Martell Cordon Bleu 20
Remy Martin V.S.O.P. 11
Remy Martin X.O. 25
Remy Martin Extra Perfection 55

Calvados, Brandy & Sherry

Calvados Daron X.O. 18 yr,
France 14
Germain Robin "Perfection"
Brandy, California 32
Dios Baco "Oloroso" Sherry,
Spain 6

Eau De vie & Grappa

Trimbach "Poire William", France 8
Etter Framboise, Switzerland 12
Etter Kirsch, Switzerland 12
Araujo Cabernet Sauvignon
Grappa, Napa 13

Single Malt Scotch

Highlands-smooth & fragrant, complex to
flowery
Speyside- complex & mellow with hints of
peat
Islay- highly peaty & pungent malts
Lowlands- extremely light in flavor & color

Balvenie 12 yr. "Double Wood"
(Speyside) 11
Cardhu 12 yr. (Highland) 9
Glendronach 15 yr. (Highland) 12
Glenfiddich 12 yr. (Highland) 9
Glenkinchie 10 yr. (Lowland) 11
Glenlivet 12yr. (Speyside) 9
Glenlivet 18yr. (Speyside) 14
Glenmorangie 10 yr. (Highland) 10
Glenmorangie 12 yr. "Port Wood"
(Highland) 12
Glen Ord 12 yr. (Highland) 9
Lagavulin 16 yr. (Islay) 16
Laphroaig 10 yr. (Islay) 10
Macallan 12 yr. (Highland) 12
Macallan 18yr. (Highland) 22
Oban 14 yr. (Highland) 14

Small Batch Bourbon

Baker's 7 yr. (107 proof) 10
Basil Hayden's 8 yr. (80 proof) 9
Booker's 8 yr. (126.9 proof) 12
Knob Creek 9 yr. (100 proof) 9
Maker's Mark (90 proof) 8
Jack Daniels "Single Barrel"
(94 proof) 9

"Sipping" Tequila

Cuervo "Reserva DeLaFamilia"
Anejo 18
Don Julio 1942 Anejo 20
Herradura
"Seleccion Suprema" 45
Gran Patron "Platinum" 32