

First Course

Sautéed Shrimp...Lemon, White Wine, Tomatoes, and Feta Cheese 14.00
» *Moschofilero, Boutari, Mantina '06 9.00*

Gâteau of Crab...Lump Crab, Orange Fennel Cream, and Tomato-Fennel Slaw 12.00
» *Godello, Vina Godeval, Valdeorras '06 9.00*

Arancini...Crispy Risotto with Italian Sausage, Quattro Formaggi, and White Truffle Aioli 10.00
» *Monastrell, Juan Gil, Jumilla '05 10.00*

Seared Tuna Carpaccio...Spiced and Seared Ahi Tuna topped with Citrus Relish
and Blackberry Vinaigrette 13.00
» *Gewürztraminer, Trimbach, Alsace '06 10.00*

Cheese Course Trio...Lemon Ricotta from Central Florida, Kasseri from Greece,
and Forme d'Ambert from Auvergne, France 14.00
» *Benziger Merlot, Sonoma '05 11.00*

Roasted Squash and Ricotta Ravioli...Served with Balsamic Fig Paste,
Toasted Almonds, Sage, and Blood Orange Oil 12.00
» *Villa Maria Sauvignon Blanc, Private Bin, Marlborough '08 9.00*

Soup and Salad Course

Potato and Leek Soup...Palacio Chorizo and Crisp Sweetbreads 9.00
» *Riesling QbA, Mönchhof Estate Robert Eymael, Mosel '07 10.00*

Goat Cheese Truffle Salad...Cracked Pepper, Sesame, and Tomato Truffles
with Arugula, Frisée, Nueske Applewood Smoked Bacon, and Baby Beets 9.00
» *Albariño, Martin Códax, Rías Baixas '07 9.00*

Salad of Romaine Lettuce...Creamy Roasted Garlic Emulsion
with White Anchovies, Hearts of Palm, and Pickled Peppers 9.00
» *Viognier La Violette, Jean-Luc Colombo, Rhône '07 9.00*

Main Course

Braised Veal Shank...Carrot-Potato Purée, Roasted Vegetables, and Toasted
Citrus Gremolata 46.00
» *Silverado Fantasia Sangiovese Blend, Napa '06 17.00*

Oak-grilled Florida Swordfish...Fingerling Marble Potatoes, Roasted Fennel, Tossed
with Applewood Smoked Bacon, and Violet Mustard Cream 33.00
» *La Fond Syrah, Santa Rita Hills '06 12.00*

Filet Sicilian...Oak-grilled Filet of Beef with Sweet Vidalia Onions, Peppadew and Banana
Peppers, Quattro Formaggi Crushed Potatoes, and Veal Glace de Viande 41.00
» *Lasseter Family Winery, St. Emilion Red Wine '05 18.00*

Berkshire Pork Two Ways...Pork Tenderloin and Braised Pork Belly with Herbed Gnocchi, Heirloom Apples,
Swiss Chard, and Madeira Broth 33.00
» *King Estate Pinot Noir, Oregon '07 13.00*

Roast Chicken Breast...Tanglewood Farms Chicken with Pappardelle Pasta, Wine-braised Artichokes,
Grape Tomatoes, Basil Pesto, and a Savory Chardonnay Broth 29.00
» *Sonoma Cutrer Chardonnay, Russian River Ranches '07 12.00*

Pan-seared Halibut...Red Wine Risotto with Roasted Mushrooms and Lemon Thyme Broth 33.00
» *Chablis Village, Domaine Voceret, Burgundy '06 13.00*

Seared Tofu...Zucchini, Tomato Compote, Roasted Mushrooms, and Lentils 23.00
» *Frog's Leap Zinfandel, Napa '06 13.00*

Braised Short Ribs...Creamy Polenta, Sautéed Greens,
and Blood Orange Demi-glace 38.00
» *Valpolicella, Ripasso La Colombaia, Veneto '05 12.00*

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests. An 18% service charge is added for parties of 6 or more.