

~ Appetizers ~

Crispy Crab Cakes

Apple Slaw, Micro Greens and Cajun Rémoulade Sauce 13.00
Concha Y Toro Terrunyo Sauvignon Blanc, Casablanca Valley '06 13.00

Prince Edward Island Mussels

Parsley-Pastis Broth and Garlic Toast 16.00
King Estate Pinot Gris, Oregon '07 10.00

Fried Calamari

Pepperoncini Relish, Tomato Coulis, and Tuscan Olive Oil 12.00
Spy Valley Pinot Noir, Marlborough '07 13.00

Shrimp and Crab Chowder

Dill Crème Fraîche, Micro Onions, and Narcoossee's Oyster Crackers 9.00
Sonoma Cutrer Chardonnay, Russian River Ranches '07 13.00

Hearts of Romaine

Caesar Dressing, Crispy Prosciutto, and Parmesan Tuille 11.00
King Estate Pinot Gris, Oregon '07 10.00

Duck Confit

Balsamic Lentils and Tangerine Marmalade 14.00
Black Pearl Oro Shiraz Cabernet, Paarl '05 12.00

~ Entrées ~

Free-Range Chicken Breast

“Loaded” Mashed Potatoes, Baby Spinach, and Nueske's Bacon Vinaigrette 29.00
King Estate Pinot Noir, Oregon '06 13.00

Grilled Filet Mignon

Potato Gratin, Romano Beans, and Classical Choron Sauce 40.00
Sequoia Grove Cabernet Sauvignon, Napa Valley '05 17.00

Pan Seared Scallops

Celery Root Puree, Marble Potato-Sweet Onion Hash with Apple Gastrique 33.00
Cakebread Cellars Chardonnay, Napa Valley '07 17.00

~ Desserts ~

A Sweet Ending to Your Celebration

Almond-crusted Cheesecake with Lambert Cherry Sauce 8.00
Meeker Fro Zin, Mendocino County '04 14.00

Warm Valrhona Chocolate Cake

with Blood Orange Sauce 9.00
Fonseca Bin 27 Port 10.00

Gelato Sampler 7.00

Chocolate, Raspberry, Pistachio, and Cappuccino
Magicale Brachetto, Piedmont DOC 11.00

Key Lime Crème Brûlée 7.00

Inniskillin Icewine, Niagara '05 26.00

Ozark Apple-Pecan Cake

Vanilla Bean Whipped Cream, Caramelized Apples, and Poached Cranberries 7.00
Moscato d'Asti, Michele Chiarlo Nivole '06 8.00

No Sugar Added Dessert

Mango Sorbet with Melon, Pineapple, and Berries 7.00
Domaine Ste Michelle Blanc de Blanc, Washington NV 8.00

~ Specialty Coffee Drinks ~

Nutcracker

Kahlúa, Baileys Irish Cream, Frangelico, Skyy Vodka, and Whipped Cream 9.25

Nutty Irishman

Baileys Irish Cream, Frangelico, and Whipped Cream 9.25

*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.

BAR MENU