

Tonight's Specials

Duck Pâté 7⁹⁵

A Delightful Country Style Pâté of Duck, Dried Cherries, Dried Cranberries, and Pistachios Accompanied by Croustades, Cornichons, Spicy Brown Mustard and Swedish Lingonberries

Veal Sweetbreads 10⁹⁵

Sautéed Veal Sweetbreads Bathed in a Devastatingly Luxurious Wild Mushroom Cream Sauce

Fiocchi 8⁹⁵

Pear and Cheese Filled Pasta Purses Splashed with Cinnamon Brown Butter

Lamb

(tapas-tizer) 11⁹⁵ (entree) 26⁹⁵

Boneless Lamb Loin Massaged with a Garlic, Rosemary, and Extra Virgin Olive Oil Rub, Deftly Grilled, then Meticulously Sliced and Laid Near a Date, Fig and Feta Cheese Couscous Salad, Finished with a Lemony Minty Yogurt Sauce

Strip Steak 28⁹⁵

A Grilled Thirteen Ounce Certified Angus Beef Strip Steak Served on a Sauce of Portabello and Oyster Mushrooms, Sun Dried Tomato, Bacon, and Demi-Glace

Tonight's Fresh Fish

Hog Snapper 25⁹⁵

Salmon, organic 18⁹⁵

Pompano, wild 29⁹⁵

Golden Tile, wild 27⁹⁵

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