

Wild Blueberry and Green Apple Crepe



Fresh fruit is served with this wild blueberry and green apple crepe. It is also served with a warm blueberry, calvados and honey sauce and a touch of brown sugar and cinnamon.

Buffalo Mozzarella with Vine Ripened Tomato and Balsamic Fig Vinaigrette



Arugula with chives, on the vine ripened tomato and buffalo mozzarella served with a fig balsamic vinaigrette.

Spiced Pecan and D'Anjou Pear Salad



Romaine lettuce and gorgonzola cheese, pecans with brown sugar, chili flakes and butter. Served with fresh sliced D'anjou pears and an organic dried cherry vinaigrette.

Chiogga Beet and Puff Pastry



Roasted chiogga beet and blue potatoes with puff pastry, gingered carrots, grilled new potatoes, parmesan crisp and a cranberry, sage and chardonnay sauce.

Grilled Vegetable Spiral Pasta



Sun dried tomatoes, Japanese eggplant, portabella mushrooms, buffalo mozzarella cheese, yellow zucchini, and fresh basil served with a garlic, butter and Sauvignon blanc sauce.

Pan Seared Halibut with Coconut Sauce



Marinated halibut, pan seared and served with jasmine rice, baby bok choy and a sweet red Thai coconut sauce with a touch of dry sherry.

Coconut Shrimp with Chipotle Mayo



Sweet shrimp coated in coconut and fried.
Served with a chipotle mayo and tender
young arugula.

Duck Breast with Blood Orange and Black Cherry Sauce



Pan seared duck breast with grilled asparagus, herb mashed potato, sunburst squash and a blood orange, black cherry port wine reduction.

Roasted Beet and Chevre Salad



Roasted chiogga and red beets with fresh blueberries, chevre cheese, rosemary and arugula. Served with a black currant, blueberry and fresh rosemary dressing.

Bison Medallion with Port Juniper Sauce



Grilled bison medallion served with fingerling potatoes, fiddle heads, roasted acorn squash and a port wine demi glaze infused with juniper berries.

Stuffed Chicken Breast with Lime Chipotle Corn Cake



Chicken breast stuffed with triple cream brie, fresh basil and sun dried tomato served with roasted red peppers, greens and a lime chipotle corn cake.

Pan seared Halibut with Kumata Tomato and Papaya Salsa



Marinated halibut, pan seared and served with organic greens, lemon vinaigrette, and fresh cilantro. Topped with a Kumata tomato and papaya salsa.

Raspberry and Chocolate Tort



Dark chocolate and raspberry tort served with a candy swirl. Dressed with a fresh raspberry sauce infused with lavender and ice wine.

Grilled Vegetable and Parmesan Cheese Omelet



Grilled portabella mushrooms, asparagus and shallots with shaved parmesan cheese. Served with endive and new potatoes.

Asian Duck Breast Salad



Pan seared sake and soy marinated duck breast with roasted almonds, enoki mushrooms, and baby greens served with a sake and soy dressing.

Shrimp Bisque



Shrimp bisque served with toasted crostini, fresh chives, and grilled shrimp.

Mini Beef Wellington with Black Truffle Aoli



Grade A beef tenderloin topped with wild mushroom pate and wrapped in puff pastry served with a port wine demi glaze and a black truffle aoli

Caramelized Apple and Black Grape Salad



Caramelized green apples with sliced black grapes, toasted walnuts, and maytag blue cheese tossed with baby spinach and topped with an apple cider calvados dressing.

