

DINNER IS SERVED
Friday & Saturday evenings,
5-8PM

Dinner Menu

Amuse

Olives and Marcona Almonds

Starters

Salade de Tomates
with local Crow's Dairy goat cheese
served with crostini (v) 14

Brie Brûlée
melted brie with apples and dried fruits (v) 22

Salmon Rilletes*
with brioche toast points 19

Baked Chèvre
with olives, roasted shallots & tomatoes, and
fresh thyme served with crostini (v) 20

Burrata with Prosciutto
burrata, sliced prosciutto, served with
local arugula, Campari tomatoes, baguette
croutons and pistou (gf, v) 22

Pâté de Campagne
country pork pâté with cornichons,
French mustard and toasts 18

Roasted Yukon Gold Potato Wedges
with garlic aioli and fresh herbs 16

Bacon, Gruyère, and Leek Tartlet
on baby greens with tarragon dressing 18

Shrimp and Crab Louie Salad Stack
served with gazpacho (gf) 22

Artisanal Cheese Plate
selection of French cheeses including Roquefort, Gruyère,
and Chèvre, served with fig jam and dried fruits (v) 18



(v)-vegetarian, (ve)-vegan, (gf)-gluten free

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



Enjoy a 3-course dinner, with your choice of starter, entrée and dessert

\$55 per person

Add a curated wine tasting

\$20 per person

ENTRÉES

Slow Roasted Lemon & Thyme Chicken
local Two Wash Ranch chicken served
with jus and baby potatoes (gf) 29

Seared Faroe Island Salmon*
with roasted fennel, leeks, potatoes, arugula
and tarragon vinaigrette (gf) 30

Beef Bourguignon
with roasted cipollini onions, organic carrots, and
cremini mushrooms served with potato purée (gf) 32

Warm Layered Grilled Vegetable Napoleon
with tomato coulis (gf, v) 24

Coquilles Saint-Jacques*
creamy white wine sauce and scallops, baked with
sautéed mushrooms, shallots and Gruyère 30

Chicken, Wild Mushroom and Leek Crêpes
with roasted chicken, sautéed leeks, baby spinach, goat
cheese and béchamel sauce with fresh herbs 23

Two Lump Crab Cakes*
served over baby greens with remoulade sauce 28

Desserts

Carrot Cake
carrot cake layers, raisins, pineapple,
walnuts, cream cheese icing,
toasted walnut garnish

Sprinkle Cake
yellow cake layers, vanilla bean pastry
cream filling, vanilla buttercream, rain2
bow sprinkles

Chocolate Raspberry Cake
rich devil's food layers, chocolate mousse,
fresh raspberry, chocolate buttercream

Coconut Cream Cake
coconut cake layers with fresh coconut
cream filling, vanilla whip, and
coconut garnish

Tuxedo Cake
yellow cake layers, chocolate mousse
filling, white chocolate buttercream,
chocolate ganache

Strawberry Shortcake
fresh strawberry scone, vanilla bean
whipped cream and fresh strawberries

Lime Tart
with coconut crust and fresh berries

Chocolate Mousse
with whipped cream (gf)

Vanilla Bean Crème Brûlée
with fresh berries (gf)

\$9 each

Wine Beer Cocktails

Serving champagne, cocktails, wine & beer.
Please ask your server for our current list.