



Prix Fixe

Crème of Butternut Squash

Amaretto Marshmallows and Mushroom Duxelles

or

***Poached Oysters**

Garnished with Osetra Caviar, Sauce Vermouth

or

Warm Quail Salad

Sautéed Artichokes and Pinenuts

Foie Gras au Torchon

Chestnuts, Butternut Squash and Port Reduction

or

Sautéed Ruby Red Shrimp

Roasted Zucchini, Crispy Artichoke, Tomato Confit and Piquillo Pepper Vinaigrette

or

***Sautéed Filet of Black Bass**

Cauliflower Mousseline and Saffron Sauce

Roasted Maine Lobster

Sauce Américaine and Salsify

(\$40 Supplement)

or

***Sautéed Filet of New Zealand Tai Snapper**

Court-Bouillon Sauce and Fresh Herbs

or

***Roasted Milk-Fed Veal Chop**

Rosemary Potato and Au Jus

or

***Roasted Pigeon**

Wild Rice Risotto

or

***Sautéed Medallions of Fallow Deer**

Caramelized Green Apple and Zinfandel Sauce

Dessert

A Sommelier's Wine Pairing is Offered for an Additional Cost of \$58

One Hundred Fifteen

*HEALTH NOTICE-CONSUMING RAW OR UNCOOKED MEAT, FISH, OR DAIRY FOODS
INCREASES THE RISK OF ILLNESS