

# Dinner Menu

## Appetizers

- Onion Soup Gratinee 9
- Duck Liver Mousse with Caramelized Apple Puree and Toast Points 10
- Wild Mushroom Ravioli with Sage and Truffle broth 10
- Warm Calamari Salad with Red Peppers and Arugula 11
- Phyllo Crusted Florida Shrimp with Cannelini Beans, Provencal Herbs 12
- Escargot in Garlic, Shallot and White Wine Sauce 12

## Salads

- Alouette Green Pear, Roasted Organic Red Beet and Mixed Greens with Brie 12
- Roasted Red Beets and Green Apple Salad with Pumpkin Seed Vinaigrette 9
- Haricots Verts, Endive, Pear and Goat Cheese Salad with Olive Oil Dressing 11
- Mixed Baby Greens Salad with Olive Oil Dressing 9

## Entrees

- Pan Seared Salmon with Couscous, grilled Asparagus and Red Beet Vinaigrette 22
- Moules Mariniere with Frites Mussels Steamed in White Wine and Shallots 21
- Diver Sea Scallops Pan Seared with Spinach, Purple Potato and Saffron Sauce 26
- Maplecrest Free Range Chicken, Chive Pommes Puree, Shiitake and Truffle Oil 23
- Free Range Duck Breast and Sausage Vichy Carrots, Potato Cake and Orange Sauce 25
- Short Ribs of Beef Braised in Red Wine Sauce with Root Vegetables 25
- Calf's Liver with Onions, Mashed Potatoes and Dijon Mustard Sauce 25
- Sirloin Steak with Pommes Frites and Pepper Sauce 26
- Rack of Lamb PanRoasted w/flageolets, tomato confit & rosemary sauce - Market Price
- Green Market Vegetable Plate with Fettuccini in Garlic infused Olive Oil 21

## Side Dishes 6

- Coconut Infused Spinach
- Ratatouille
- Chive Pommes Puree
- Pommes Frites
- Yukon Gold Potato Cubes

20% gratuity will be added to parties of 5 or more.  
\$10 sharing surcharge