

# Entrees

- Chicken Picatta** *Pouilly-Fuísse Louis Jadot* 25  
*breast of free-range chicken sautéed in lemon butter  
 with capers and linguini*
- Cedar Plank Salmon** *Benton Lane Pinot Noir* 28  
*roasted on a cedar plank, served with a roasted sweet red pepper salsa*
- Eggplant Parmesan** *Stefano Farina Chianti Classico "Le Bocce"* 24  
*parmesan crusted eggplant over a creamy tomato sauce  
 crowned with fresh mozzarella and basil*
- Ahi Tuna Salad\*** *Pillsbury Wild Child White* 32  
*marinated and seared ahi tuna, served over organic spring mix  
 with pickled ginger, chilled cappelini, sesame seeds,  
 green onions and toasted macadamia nuts*
- Seared Scallops** *Sancerre Pascal Jolivet* 31  
*six ounces of tender, sweet sea scallops seared to perfection,  
 served over a prickly-pear beurre rouge*
- True Dover Sole** *Chassagne-Montrachet Vincent Girardin "Vieilles Vignes"* 43  
*served à la meunière with rice and vegetable*
- Truffle and Porcini Ravioli** *Jordan Chardonnay* 23  
*porcini and truffle stuffed ravioli with a sherry cream sauce*
- Spaghetti Squash Primavera** *Zaca Mesa Viognier* 21  
*spaghetti squash sautéed with tricolor peppers, carrots, celery, zucchini,  
 asparagus and edamame, finished with shaved manchego cheese*
- Mushroom Streudel** *La Massa Super Tuscan* 24  
*assorted mushrooms sauté with garlic and thyme, tossed with feta  
 and provolone cheese, wrapped in a puff pastry*
- Roasted Duck** *Cotes-du-Rhone Jean-Luc Colombo "Les Abeilles"* 34  
*roasted duck accompanied by our wild rice and mushroom cake,  
 finished with a sun-dried cherry sauce*
- Center Cut Filet Mignon\*** *Orin Swift "The Prisoner"* 34  
*grilled with sauce béarnaise*
- Colorado Rack of Lamb a la René\*** *Jordan Cabernet Sauvignon* for two 96  
*our widely acclaimed Specialty of the House, carved tableside,  
 served with mango chutney and mint hollandaise* for one 51
- Steak Au Poivre** *Rentería Stags Leap District Cabernet Sauvignon* 34  
*filet of tenderloin coated with cracked black pepper and cognac demi-glace*
- Tenderloin of Antelope\*** *Opolo "Grand Rouge"* 42  
*seared all-natural tenderloin of antelope with a whisky juniper berry sauce*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Prelude

<b>Escargots</b> traditional parsley garlic butter	<i>1/2 Piper Heidsieck Brut</i>	13
<b>English Pea Griddle Cakes</b> a light puree of english peas garnished with a tomato basil relish, and mascarpone cheese	<i>1/2 Trefethen Chardonnay</i>	12
<b>Stuffed Quail</b> boneless breast of quail, stuffed with dungeness crab meat, andouille sausage, with a boursin cheese sauce	<i>1/2 Felsina Berardenga Chianti Classico</i>	13
<b>Mushrooms Neptune</b> fresh cremini mushroom caps stuffed with lobster and garlic cream cheese	<i>1/2 Veuve Cléquot Brut</i>	16
<b>Sauté Brie</b> creamy brie cheese lightly sauté, garnished with fresh fruit	<i>1/2 Dr. Loosen Kabinett Riesling</i>	12
<b>Kalbi Ribs</b> broiled Korean style short ribs, marinated in tamari, onion, garlic mirin and pear	<i>1/2 Frank Family Cabernet Sauvignon</i>	14
<b>Lobster Verrine</b> chilled maine lobster, layered over a grapefruit salsa	<i>Whitehaven Sauvignon Blanc</i>	16
<b>Carpaccio of Antelope</b> thinly sliced antelope with a trio of aioli, bruschetta, and crispy fried onions	<i>Crios Rose of Malbec</i>	19

## Les Soupes et Les Salades

<b>Baked French Onion Soup</b> caramelized onions, laced with brandy and sherry, topped with parmesan. gruyere, swiss and provolone cheese	<i>Dry Sack Sherry</i>	10
<b>Portobello Bisque</b> portobello mushrooms and sherry finished with a drizzle of white truffle oil	<i>Tío Pepe Sherry</i>	10
<b>Spinach and Wild Mushroom Salad</b> tender leaves of baby spinach tossed with a hazelnut vinaigrette and topped with sautéed wild mushrooms	<i>Simple Life Chardonnay</i>	10
<b>Avocado and Tomato Salad</b> organic baby greens tossed in a pumpkin seed dressing, topped with tomato, avocado slices, and toasted pumpkin seeds	<i>1/2 Adelsheim Pinot Gris</i>	9
<b>Arugula, Beet, and Goat Cheese Salad</b> baby arugula, tossed in an orange beet dressing, garnished with roasted beets, goat cheese, and hazelnuts	<i>1/2 Caymus Coumadrum</i>	9

## Après Dinner

<b>Artisanal Cheese</b> manchego, cambozola, and Irish cheddar, served with fresh fruit and french bread crostini	<i>1/2 Nivole Moscato d'Astí</i>	17
<b>Sweet Romance</b> flambé specialties prepared tableside: Cherries Jubilee, Bananas Foster or Crepes Suzette	<i>Sauternes</i>	for two 21

\$6.00 charge for split entrée

an eighteen percent gratuity will be added for parties of seven or more and for separate checks

