

# DINNER

## Appetizers

Baked bacon wrapped dates stuffed with chevre, drizzled with balsamic-espresso reduction \$10

Bistro Gyozas filled with smoked tofu, tahini, Anasazi bean hummus & roasted garlic, served with a chipotle pepper, soy & maple sauce \$11

Smoked Rabbit, roasted fennel & chevre in phyllo with saffron & Frangelico liqueur \$12

Seared Sea Scallops with a lemon adobo beurre blanc \$16

Red & Golden Beets layered with fresh basil pesto goat cheese, served with yellow bell pepper purée and balsamic reduction \$8

Ground Pork with roasted red peppers, pine nuts & garlic baked in phyllo, served with roasted red bell pepper sauce \$7

Miniature Crab muffins served warm with lemon adobo aioli \$11

## Salads

HOUSE SALAD - Organic mixed greens with grape tomatoes, toasted sesame seeds, cucumber, parmesan & aged balsamic vinaigrette \$8, ADD gorgonzola for \$3

Chipotle chile Caesar with toasted cornbread croutons & parmesan \$9

Butter leaf with fresh red pears, jicama & candied walnuts tossed in pomegranate-raspberry dressing \$10

Organic mixed greens with fresh grapefruit, lime, oranges, strawberries, mint, parmesan & caramelized pine nuts in a honey-cumin-citrus dressing \$11

Chilled organic Quinoa tossed with cucumber, grape tomatoes, scallions, julienne of romaine, sweet peppers, snap peas in a garlic-dijon vinaigrette \$11

Please Note: Thoroughly cooking foods such as beef, fish, lamb, poultry or shellfish reduces the risk of food borne illness

FEES: \$18 Corkage, \$8 Split Plate Fee (please ask server for details);

We reserve the right to add gratuity to large parties and/or separate checks - we will inform you if gratuity has been added

## Main Course

Market Fish – Flown in fresh from the coast! Your server will inform you about tonight's selection \$MARKET

Gorgonzola crusted filet of Beef Tenderloin with roasted tomato demi-glace, roasted garlic mashed potatoes and sautéed vegetables \$42

Grilled organic, free-range Chicken breast, lightly dusted in coriander and served over a chilled mélange of wilted spinach, shaved red onions, grape tomatoes, roasted red & yellow bell peppers, red chili flakes & roasted fingerling potatoes tossed in a creamy saffron-tarragon vinaigrette \$27

Handmade Agnolotti pasta filled with parmesan, asiago & truffled mushrooms, served in a light broth with marsala wine, portabella, shitake & oyster mushrooms, a hint of lemon, balsamic and sage \$30

Grilled marinated Pork Tenderloin with apple & chipotle pepper beurre blanc crisp shredded potato & herb galette and sautéed vegetables \$28

Grilled Duck Breast served over a southwestern cassoulet of Anasazi, black, pinto & white beans slow-cooked with apple wood smoked bacon, ancho chile, honey, carrots & caramelized onions \$35

Lemon pepper Ravioli filled with mixed game meat, ricotta & parmesan, tossed in a light lemon-sage sauce with Applewood smoked bacon, speck, grape tomatoes & asparagus, topped with lightly smoked Vermont white cheddar & parmesan \$35

Vegan Tower – organic quinoa mixed with sun-dried yellow tomato pesto, garlic, spinach, Anasazi beans, black beans, roasted red & yellow bell peppers, topped with julienne of yellow squash, zucchini & carrots, and pineapple salsa, served with roasted tomatillo-basil sauce \$22

*Children's options available \$7-\$14*

*Nightly specials of game & fresh seafood \$16-\$55*

*Homemade bread & desserts*

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