

Sunday, February 10, 2019

Mexican Style Chicken with Hominy and Cilantro Oil

Gelato: Hazelnut

Sorbet- Mixed Berry

Tangier (VA) \$16

Beau Soleil (WA) \$18

Crispy Calamari with Lemongrass Aioli and Lemon \$10

Organic Greens Salad with Pear Vinaigrette, Humboldt Fog Cheese, Spiced Walnuts, Tomatoes, and Red Onion \$10

Pan Seared Halibut with Crispy Spinach/Feta Polenta, Asparagus, and Sun Dried Tomato Butter \$31

Venison rack (9-10 oz with bone) with Apricot Bordelaise, Whipped Potatoes, Sautéed Green Beans with Shitake Mushrooms, and Valdeon Blue Cheese \$40

Candy Cane Brownie with Crushed Candy Cane \$5

French Apple Tart served with Warm Vanilla Ice Cream and Caramel Sauce \$8