

Saturday Dinner - February 10, 2024

Sherried Crab Soup with Scallions Oil

Half Dozen Pickle Point Oysters (PEI) 22

**Organic Greens Salad with Mixed Berries, Humbolt Fog Goat Cheese,
Spiced Walnuts, Bacon, and Champagne Vinaigrette 12**

**Grilled Elk Chops with Garlic Whipped Potatoes,
French Beans with Onions, Corn, Royal Trumpet Mushrooms,
and Madeira Sauce 49**

**Grilled Lamb Rack with Cauliflower Potato Gratin,
Bacon Brussel Sprouts, and Gorgonzola Bordelaise 48**

**Pan Roasted Black Sea Bass with Crab-Risotto, Asparagus,
and Lobster Tomato Relish 38**

Dessert:

Sorbet: Passionfruit

Gelato: Coffee

Local Ice Cream: Black Cherry

Raspberry Chocolate Mousse Cup with Chocolate sauce

Tiramisu with Chocolate Sauce and Whipped Cream

Nutella Cheesecake with Chocolate Sauce