

## Starters

13.95

Local rabbit and juniper pâté with seasonal accoutrements

Pan-seared black bass, edamame and white truffle puree

Savory goat cheese flan with toasted pistachios and caramelized Gewürtzraminer

Caramelized Scotch butter shrimp in raspberry, Champagne glaze

Rosemary-infused roasted duck maultaschen with savory cranberry and orange sauce

Burgundy-braised lamb leg torchon over apple mustard chutney

## Entrées

29.95

Warm Cobb salad with pheasant, arugula, Maytag Blue, poached egg, béchamel and prosciutto

Herb-crust baked halibut over whipped potatoes and beurre rouge

Local seasonal vegetables in pâté feuilleté with fresh thyme

Pan-seared sea scallops over sweet corn and asparagus succotash

Braised veal breast over thyme-infused potato croquette with sauce suprême

Filet mignon al Rossini topped with pancetta and taleggio on basil risotto