

TO BEGIN

BRIE BRULE \$12

Our house favorite! Brie covered with caramelized apples and served warm with toasts & seasonal fruits.

CHEVRE/TOMATE \$9

Baked Vermont goat cheese on toasts served with oven-roasted locally grown tomatoes and mixed greens.

FILET MIGNON TACOS \$15

Filet mignon sauteed and served in warm corn tortillas with creme fraiche, cilantro, onion and chili-garlic sauce.

PATE DE CAMPAGNE \$9

A lovely country-style terrine served with Dijon mustard, cornichons and Baguette toasts.

SMOKED SALMON \$11

Smoked salmon marinated overnight in cilantro, lime, green onions and jalepeno. Served with baguette toasts.

THREE ONION TARTE \$9

Our delicate crust filled with caramelized shallots, leeks and onion, fresh herbs, a bit of bacon, and Gruyere custard. Served with mixed greens.

INTERESTING CHEESES \$18

French triple crème Brillat-Savarin, California Cypress Grove Humbolt Fog – a creamy and earthy goat with a stripe of vegetable ash, French Regal de Bourgogne with mirabelle eau de vie soaked raisins, and a nutty parmigiano like cheese from Northern Italy called Piave - all served with sliced pears, apples and dried fruits and nuts.

SALADS

MIXTE \$6

Organic mixed greens tossed with our classic Dijon/shallot vinaigrette.

ROQUEFORT \$12

Our divine combination of organic greens, roasted apples, warm toasted hazelnuts, dried figs and Premier Cru Roquefort – our signature salad.

TALEGGIO \$10

Organic greens tossed with fresh raspberries, apples, red onions, sugared pecans, and a prickly pear vinaigrette. Topped with warm Taleggio cheese on toasts.

MOZZARELLA & TOMATO \$9

Locally grown tomatoes served with creamy fresh mozzarella, drizzles of aged balsamic vinegar and our homemade basil pesto.

PARMIGIANO \$8

Romaine tossed with homemade croutons in a creamy Parmigiano-Reggiano and garlic dressing.

ENTREES

FILET MIGNON* \$32

100% natural grass fed Australian filet served with caramelized onions and served with sauteed green beans and a divine side of our homemade macaroni and cheese topped with crispy bacon.

DOVER SOLE \$20

Pan sauteed wild caught Dover sole drizzled with lemony brown butter and served with creamy Yukon gold mashed potatoes and sauteed spinach. Comfort food.

LAMB SHANK \$24

100% natural grass fed Australian lamb coated in warm spices and served Moroccan style atop couscous with a harissa spiced vegetable ragout studded with dried fruits. Our house specialty!

LOBSTER \$36

Sweet and tender Australian lobster tail broiled with cilantro lime butter and served with a passion fruit and fresh pineapple risotto all on top of steamed asparagus.

CHICKEN \$18

Herb encrusted natural chicken stuffed with earthy mushrooms, asparagus and Gruyere and served with buttery Yukon Gold mashed potatoes and a whole grain mustard cream sauce.

SALMON \$18

Oven roasted salmon served on top of a refreshing mango, mint and toasted coconut slaw tossed with a sweet chili vinaigrette and presented with roasted new crop Yukon golds drizzed with creme fraiche.

PORK TENDERLOIN \$22

Herb-encrusted pork tenderloin drizzled with a roasted pear and brandy cream sauce. Served with morsels of crisp bacon, Yukon gold mashed potatoes and hazelnut buttered green beans.

JUST MAC AND CHEESE \$15

Cavatappi tossed with extra sharp cheddar and Gruyere and topped with breadcrumbs and crispy bacon. Add a side of sauteed vegetables...\$18

BEVERAGES

HILDON English still or sparkling water 1 Liter \$4

MINTED ICED TEA \$3 HOUSE LEMONADE \$3

SOFT DRINKS Coke, Diet Coke or Sprite \$3

ILLY Brewed coffee Regular or decaffeinated \$3

ILLY Espresso \$3 Cappuccino \$4 Latte \$5

ENHANCEMENTS Vanilla, Hazelnut, Chocolate or Caramel \$1 Extra shot of espresso \$1

TEA Earl Grey, Chai, Green, Peppermint, Chamomile \$2

CORKING FEES 750ML bottle/ \$9 1.5L (magnum) / \$12 375ML (split)/\$4

TARTES

BANANA BRULEE

Our signature tarte. A chocolate crust filled with bananas and coconut cream. Brûléed to order.

FOUR BERRY TARTE

Luscious strawberries, raspberries, blueberries and blackberries topped with a cinnamon almond crumble and served warm with vanilla bean ice cream.

and other seasonal tartes...

All tartes \$9

If you wish to open your wine or champagne, a corking charge will be assessed.

However, we are neither permitted to open or serve your wine for you! Hard alcohol is strictly prohibited.

20% gratuity added to parties of six or more - \$3.50 split charge per entrée

Consumption of raw or undercooked meat or seafood may increase your risk of foodborne illnesses.