

ENTREES

* SEARED AHI TUNA RARE Soba Noodle/Baby Bok Choy/Shitake/Tahini Sweet Chili Sauce	27
CURRY GROUPER Eggplant caviar,/Jasmine rice/Light Curry Tomato/Mint Chutney	29~
*CAB FILET MIGNON Horseradish/ Gnocchi,/ Mushroom,/Spinach/ Goat Cheese	33
*AGE CAB 16OZ BONE IN RIBEYE Potato Cake /Portabella Mushroom/Brandy Green Peppercorn Sauce	36
*TANDOORI KANGAROO Lentil Potato Cake/succotash/Tandoori Sauce	33
*LAMB CHOPS Crispy sticky rice cake/ Kimchi Slaw/ Asparagus/ Asian BBQ Sauce	28
*ATLANTIC SALMON Horseradish Crust/Spinach,/Sweet Roasted Garlic/ Port Wine Sauce	26
* NC EMU Sweet Potato Puree / Rainbow carrot, /Asparagus, /Mushroom, Madeira Cranberry Sauce	31~
BRIE STUFFED CHICKEN BREAST Prosciutto,/Shitake,/Asparagus, /Turnips,/Puree Potato/ Natural Jus	21~
SEA SCALLOP Mushroom / Leeks / Asparagus /Risotto/ Chipotle Plum Vinaigrette	29~
*WAGYU FLAT IRON Fingerling Potato/Maitake Mushroom/Truffle Bone Marrow Butter	38~
*SURF & TURF Filet Mignon/Goat Cheese/Half 1 1/4 lb Fresh Maine Lobster Potato Cake/ Spinach/Horseradish Cream/Lemon Wine	41
BLACK PEPPER CRUSTED JUMBO SHRIMP White Bean Ragout/ Tarragon/ Spinach/ Onion Ring	26
*ROASTED MAPLE LEAF DUCK BREAST Polenta/Root Vegetables/ Fig sauce	28

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meat,poultry, seafood shellfish or eggs may increase your risk of food borne illness.
~ GLUTEN FREE

PASTA & VEGETABLE PLATE

CHICKEN FETTUCINI
Sun dried Tomato/ Basil/
Broccoli Gorgonzola cream 20

SEAFOOD PASTA LINGUINE
shrimp,/ scallop/ fish/ clam,
mussel/ asparagus/ pesto,
cream sauce 25

CHEF VEGETABLE TASTING
farm vegetables curry
sautéed tofu
lentil potato cake
asparagus 19~

SIDE ORDERS 5

SPINACH~

SHOESTRING~

BROCCOLI~

PUREE POTATO~

ASPARAGUS~

BRUSSELS SPROUTS~

FINGERLING POTATOES~