

# Today's Menu

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## Appetizers

Our menu changes daily, based on the availability of local ingredients.

Rutabaga and Toasted Hazelnut Soup — \$12

soy roasted hazelnuts, horseradish cream, Chällerhocker

Marinated Local Oyster Mushroom Salad — \$16

pig ear terrine, pickled plum jelly, Jerusalem artichoke, Bosc pear with mint, petit greens, red wine mousseline

- Half portion: \$9

## Main Entrées

Grilled Faroe Island Salmon — \$26

quinoa, oyster mushrooms, brussels sprout leaves, beet mustard

Pan Roasted Duck Breast — \$29

herbed farro, orange-frisée salad, honey gastrique

Crispy Duck in Port Cherry Sauce — \$36

roasted turnips, parsnips, rutabaga and carrots with cornmeal, johnnycake wrapped duck confit, bok choy

Tenderloin of Beef Wellington — \$48

foie gras, spinach, duxelles

- Add Bearnaise, Red Wine, or Bordelaise sauce for \$2 extra

## Desserts

Tres Leches Cake — \$9

Strawberry compote, strawberry balsamic

- Jorge Ordóñez & Co. Victoria 2 - Málaga, Spain \$10.00 glass

Key Lime Pudding — \$8

Chantilly cream & wafer cookies

House Made Ice Cream — \$9

Black raspberry