

Entrees

All Natural Beef Pot Roast

red wine braise, garlic roasted red potatoes, fresh vegetables, huckleberry au-poivre
\$21.00

Seared Pacific Halibut

roasted jalapeño-avocado hummus, tempura fried cantaloupe, lemon-tarragon gastrique
\$27.00

Crimini Mushrooms

yam puree, broccoli-chevre pesto, braised kale and apples, toasted walnuts
\$16.50

Seared Duck Breast

miso spaetzle, cherry chutney, fresh vegetables
\$22.00

Rainbow Trout Fillet

quinoa pilaf, bacon lardons, orange-rosemary beurre blanc, fresh vegetables, fried capers
\$24.00

Seared Scallops

walnut polenta cake, creamed corn, apple-herb salad
\$29.00

Curried Dal

root vegetables, grilled cauliflower, honey-almond yogurt, fresh herbs
\$16.50

Wild Mushroom Chicken Pot Pie

chantrelle mushrooms, white truffle oil
\$17.00