

First Course

**Green Tomato Gazpacho \$9.00**

Lump Crab-Chive Salad, Fried Green Tomato & Citrus Emulsion

**Seared Duck Breast & Arugula Salad \$9.00**

Orange Vinaigrette, Goat Cheese & Herb "Wonton", Marinated Spring Vegetables

**Crispy Tempura Frog Legs \$10.00**

Vanilla-Thai Chile Spiced Risotto, Honey-White Soy Glaze, Baby Tatsoi Greens

**Poached Main Lobster "Maki" \$12.00**

Mirin Flavored Sticky Rice, Wasabi-Roasted Red Pepper Aioli, Crispy Nori

**Painted Hills Beef Tenderloin Carpaccio \$10.00**

Olive Oil, Fresh Mustard, Shaved Parmesan, Crispy Baguette Toast, Cured Tomato & Basil

**City Club Caesar \$6.00**

Crisp Romaine, Shaved Parmesan & Garlic Croutons

**Organic Greens Salad \$7.00**

Honey-Balsamic, Spiced Pecans, Gorgonzola Cheese & Fresh Berries

Entrees

**Grilled Veal Chop \$32.00**

Garden Pea, Herb & Mushroom Risotto, Manchego, Baby Spinach, Veal Stock Reduction

*Wine Pairing 142 Caymus Conundrum 2005*

**Sautéed Bronzini \$26.00**

Potato Crust, Spring Vegetable Ragout, Oyster Mushroom & Leek Broth, Crispy Fiddle head Ferns

*Wine Pairing 142 Caymus Conundrum 2005*

**Toasted Cumin & Mustard Rubbed Pork Tenderloin \$26.00**

Baby Cauliflower "Gratin", Warm Bacon & Coriander Jus, Baby Green Beans, Cranberry Relish

*Wine Pairing 142 Caymus Conundrum 2005*

**Soy Glazed Tuna Medallion \$25.00**

Green Curry & Coconut Sushi Rice, Pea Shoot & Bean Sprout Stir fry,

Mirin-Wasabi Vinaigrette, Caramelized Pineapple

*Wine Pairing 142 Caymus Conundrum 2005*

**Hickory Smoked Duck Breast \$22.00**

Pan Seared, Blue Cheese & Roasted Corn Soufflé, Blackberry-Foie Gras Demi Glaze, Braised Chard

*Wine Pairing 142 Caymus Conundrum 2005*

**Lobster & Scallop "Pot Pie" \$22.00**

Shiitake Mushrooms, Brie, Mirepoix, Sweet Peas, Crispy Puff Pastry & Lobster Béchamel

*Wine Pairing 142 Caymus Conundrum 2005*

**Cinnamon-Chipotle Rubbed Beef Tenderloin \$30.00**

Cilantro Pesto Whipped Potatoes, Caramelized Shallot & Asparagus Stew, Baby Carrots,

Dark Rum Glaze & Crispy Blue Corn Tortilla

*Wine Pairing 142 Caymus Conundrum 2005*

**Mango BBQ Glazed Local Shrimp \$19.00**

Tri Color Orzo, Black Beans, Charred Plantain, Tomato, Manchego, Scallion, Yucca Chips

*Wine Pairing 142 Caymus Conundrum 2005*

**April 2008**

**Randy Tugwell-Executive Chef**