Artisanal Cheese Plate - Dried Cherries – Nuts – Stone Ground Mustard – Membrillo Paste - Kalamata Olives – Cornichons – Flat Bread Crackers
15
Cheeses (Choose Three and are subject to change): Cabrales Bleu, Aged Hook Cheddar, Double-Crème Brie, St. André, Chevre OR Manchego

Smoked Salmon Plate – Hard Boiled Eggs – Red Onions – Capers – Kalamata Olives - Pickled Cucumber Salad – Dill Cream Sauce – Flat Bread Crackers
15

Signature Salads
Add – Chicken Breast +4  Sautéed Shrimp +6  Seared Ahi Tuna +7

Asian Cabbage Salad – Napa & Red Cabbage – Edamame – Carrots – Oranges – Cashews – Ginger– Miso Vinaigrette
11

11

Warm Squash Salad – Mixed Greens – Arugula – Butternut Squash – Caramelized Shallots – Dried Cherries – Chevre – Agridulce Sauce – Lemon Champagne Vinaigrette
12

11

Entrees

Prime Rib - Creamed Potatoes – Sautéed Spinach – Roasted Tomatoes – Mushroom Au Jus
26

Panko Salmon - Seasoned Panko Crusted Salmon - Garlic Mashed Potatoes – Sautéed Spinach – Stone Ground Mustard Sauce
23

Bouillabaisse - Salmon – Mussels – Shrimp – Ahi Tuna - Lobster Broth - Onion – Garlic – Tomatoes – Seasoned Toasts
26

Coq Au Vin - Braised Chicken – Cognac – Burgundy – Lardons – Onions – Mushrooms – Garlic – Creamed Potatoes
23

Pan Seared Duck Breast – Duck Medallions – Sweet Potato Puree – Sautéed Spinach – Agridulce Sauce
23

18

Add Chicken +4  Add Shrimp +6
### BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Perrier Sparkling</td>
<td>3</td>
</tr>
<tr>
<td>Lemonade</td>
<td>3</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>3</td>
</tr>
<tr>
<td>Coke, Diet Coke, Sprite, Ginger Ale, Club Soda</td>
<td>2</td>
</tr>
<tr>
<td>Napoleon Traditional Iced Tea (Sweetened or Unsweetened)</td>
<td>2</td>
</tr>
<tr>
<td>Mighty Leaf Hot Teas</td>
<td>3</td>
</tr>
<tr>
<td>Chai Tea (Hot or Iced)</td>
<td>3</td>
</tr>
<tr>
<td>Joe Van Gogh Drip Coffee</td>
<td>2</td>
</tr>
<tr>
<td>Joe Van Gogh Americano (Iced or Hot)</td>
<td>2.5</td>
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<tr>
<td>Joe Van Gogh Espresso</td>
<td>2.50</td>
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<tr>
<td>Cappuccino / Latte (Iced or Hot)</td>
<td>4</td>
</tr>
<tr>
<td>Mocha (Iced or Hot)</td>
<td>4.5</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>3.5</td>
</tr>
</tbody>
</table>

### WHITES

- **Vallformosa Mistinguett, Brut Cava: Catalonia, Spain, NV** 7 / 28 btl
  - harmonious and appetizing with fruity notes of apricot and melon-

- **Cantina Frentana, Cococciola: Abruzzo Italy, 2013** 7 / 28 btl
  - notes of orange and lemon with earthy herbs and minerals, followed by tart citrus and stone fruit–

- **La Galope, Sauvignon Blanc: Gascogne, France 2013** 8 / 32 btl
  - vibrant and fresh with a citrus scented finish–

- **Bodegas Naia, Verdejo: Rueda, Spain 2013** 8 / 32 btl
  - fleshy orchard fruits are deepened by peach pit and floral tones–

- **Viña Mein, Domillor: Ribeiro, Spain 2010** 8 / 32 btl
  - dry and chewy with aromatic lemon, orange and plum –

### REDS

- **Bodegas Ateca, Honoro Vera Garnacha: Calatayud, Spain 2013** 8 / 32 btl
  - ripe raspberry and current with balsamic toned finish–

- **Chateau du Trignon, Cotes du Rhone: Rhone, France 2012** 8 / 32 btl
  - smooth and soft with aromas of red berries and spice–

- **Bodegas Avante, Tineta: Ribera del Duero, Spain 2012** 9 / 36 btl
  - high pitched red berry with floral scents of raspberry, licorice and mocha –

- **Bodegas Filón, Filón Real: Calatayud, Spain 2011** 8 / 32 btl
  - broad and saturated with sweet dark fruit and candied floral flavors –

### BEERS

- **Mother Earth, Endless River**

- **Terrapin, Hopsecutionner IPA**

- **Duck Rabbit, Milk Stout, NC**

### DESSERTS

- **Dark Chocolate Lava Cake with Amarena Cherry Gelato**

- **Warmed French Apple Tart with Vanilla Bean Gelato**

- **Ricotta Cheesecake with Wildflower Honey**

- **Coppa Catalana with Almond Biscotti and Candied Orange**

- **Raspberry Almond Bar with Tangerine Sorbet and Marcona Almonds**