

Compass Rose

Featured Wines

Simi, Sauvignon Blanc 2006, Sonoma, California

Exciting flavors of lime, gooseberry, and freshly mowed grass delight the nose.

In the mouth the wine is structured, refreshing and very aromatic.

Cline Cellars, Cashmere 2006, California

Generous aromas of Amaretto cherries, raspberries and dark chocolate mingle with hints of cracked black pepper and violets. On the palate the wine is luscious, with a smooth long finish.

Recommended Reserve Wines

Cakebread, Chardonnay, 2006, Napa Valley

Jordan, Cabernet Sauvignon, 2004, Alexander Valley

For those with a taste for rare vintages, our Head Sommelier is available to help with a recommendation should you wish to purchase a superior wine from our cellar.

Appetizers

Crabmeat Stuffed Shrimp

Served on a bed of spring lettuce and caviar

Tomato Terrine with Sweet Basil Coulis*

Curly endive and crisp parsnips

Chilled Apricots and Strawberries*

Marinated with basil

Rare Seared Tuna Medallion with Sel de Gurande

Braised Oxtail

Soups

Chilled Potato and Leek Soup

Sour cream, Russian caviar and chives

Chinese Chicken Soup with Won Ton

Scallions, carrot julienne, cilantro and flavored with soy sauce

Creamy Seafood Bisque

Flavored with Armagnac

Salads

Field Lettuce with Cherry Tomatoes and Croûtons (V)

Tossed with an herb vinaigrette

French Farmer's Salad (V)

Green beans, cucumber, tomatoes, walnuts and chunks
of soft French brie French salad dressing

Pasta

Fettuccine ai Frutti di Mare

Pasta ribbons with assorted seafood in a fresh tomato sauce

Freshly Cooked Pasta of the Day

Choice of tomato, pesto or Bolognese sauce

Intermezzo

Refreshing Sorbet

Campari mandarin

Main Courses

Baked Fresh Turbot Fillet "Viennoise"

Gratinated with a mushroom-tomato crust, Champagne beurre blanc
Bouquetière of vegetables, chive potatoes

Zucchini Wrapped Pheasant Breast

Stuffed with black olives, garlic, onions and tomatoes
Saffron risotto, broccoli, carrots and thyme infused poultry gravy

Grilled Tournedos of Beef with Gorgonzola-herb Crust

Garlic mashed potatoes with crisp red onions, green beans with bacon

Roast Veal Rack Loin with a Sweetbread-Foie Gras Soufflé

Broiled tomato Provençal and braised summer cabbage, port wine and veal gravy

Crêpes Florentina (V)

Crêpes filled with spinach and ricotta cheese, topped with béchamel and tomato sauce

Sirloin Steak of Black Angus Beef

Grilled to your preference

Salmon Fillet

Prepared to order: grilled, poached, broiled or pan-fried

Boneless Breast of Chicken

Light and Healthy

Chilled Apricots and Strawberries

Tomato Terrine with Sweet Basil Coulis

Refreshing Sorbet

Zucchini Wrapped Pheasant Breast

No Salt Added

Field Lettuce with Cherry Tomatoes and Croûtons

Creamy Seafood Bisque

Refreshing Sorbet

Zucchini Wrapped Pheasant Breast