

## entrées

*below is a sample of entrees we offer*

### **seafood**

potato crusted salmon with a horseradish sauce  
miso glazed salmon with daikon radish relish  
pistachio crusted salmon with yellow curry jus  
grilled salmon with roasted vegetable ragout  
pepper-seared salmon with a three mustard sauce  
cumin crusted salmon with corn-chili cilantro jus  
wasabi crusted salmon with miso aioli  
horseradish crusted salmon with a ginger-beet sauce  
grilled salmon with a Pinot Gris caper sauce  
fresh lime roasted salmon with tomatillo salsa  
herb crusted salmon with tomato and sweet pepper relish

herb crusted halibut with wild mushroom and leek ragout, port syrup and chive oil  
pan seared halibut with lemon caper sauce  
herb crusted halibut with tomato and sweet pepper relish

herb crusted cod with sun-dried tomato tapenade  
panko crusted cod with fresh English pea coulis  
oven roasted cod loin on a bed of wilted spinach, oven roasted tomatoes, basil oil and balsamic glaze

grilled chili crusted swordfish with orange, fennel and red onion relish  
grilled swordfish with roasted pepper and caper sauce  
five spice crusted grilled swordfish with lemon-ginger glaze  
Panko crusted swordfish with lemon caper butter sauce

seared tuna steak with ginger-sesame glaze  
seared yellow fin tuna with a wasabi cream topped with sesame seaweed salad

miso marinated sea bass with soy syrup and wasabi oil  
seared sea bass with crayfish-bourbon sauce  
arborio encrusted sea bass with tomato basil coulis

seared sea scallops with saffron-ginger jus  
pine nut crusted scallops with arugula pesto and horseradish oil  
seared scallops with buerre blanc and lobster meat  
lobster Dark Harbor

**beef**

herb marinated roasted beef tenderloin with Zinfandel, rosemary and roasted garlic jus  
roasted pepper crusted sirloin of beef with a horseradish mustard sauce  
herb marinated roasted beef tenderloin with bourbon butter sauce  
roasted rosemary marinated sirloin of beef with a red wine reduction  
ancho chili crusted beef tenderloin with grilled onion relish and a smoky bacon-bourbon sauce  
rosemary marinated tenderloin of beef with aged balsamic glazed onions  
herb marinated roasted beef tenderloin with port wine and balsamic reduction  
pepper crusted beef tenderloin with foie-gras stuffed morels and cognac jus  
herb marinated roasted beef tenderloin with herb roasted garlic butter  
roasted thyme marinated beef tenderloin with roasted garlic and goat cheese sauce  
herb marinated roasted beef tenderloin with smoky chipotle pepper butter and Vidalia onion rings  
braised short ribs with aged balsamic glaze

**chicken**

roasted chicken breast stuffed with sage, prosciutto and Fontina and pinot Grigio sauce  
roasted chicken breast stuffed with wild mushrooms and a Madeira sauce  
herb crusted chicken breast with a mustard-shallot sauce  
grilled cumin crusted chicken with tomato and corn relish and smoked chipotle butter  
grilled chicken stuffed with Tasso ham, dry aged jack cheese, cilantro and a fresh corn coulis  
porcini crusted chicken breast with spring onion soubise  
tarragon and garlic roasted Statler chicken breast with shallot sauce  
Statler chicken breast stuffed with caramelized Bosc pears, herbs and goat cheese  
thyme and savory marinated Statler chicken breast with a white balsamic reduction sauce  
walnut crusted chicken roulade with spinach, gruyere and a tomato jam

**duck**

roasted duck breast with mango chili salsa  
roasted breast of duck with a quince reduction sauce  
five spice marinated duck breast with fresh plum-ginger sauce  
pan roasted duck breast with passion fruit glaze  
grilled breast of duck with pancetta and fig compote  
seared duck breast with sweet cherry chutney

**game birds**

pan-roasted squab with cabernet-cassis, roasted shallots and currants  
Cornish game hen with cornbread and mushroom stuffing and a sage pan sauce

**veal**

grilled loin of veal with a lemon-sage sauce  
sautéed medallion of veal with morel sauce  
grilled veal chop with a truffle jus

**lamb**

pomegranate glazed lamb loin  
boneless loin of lamb stuffed with chard, pine nuts and currants with a sweet pepper sauce  
roasted nine spice rubbed rack of lamb with tomato-harissa chutney  
roasted rack of lamb with aged balsamic jus  
rosemary crusted rack of lamb with a dried cherry and pink peppercorn sauce  
rosemary roasted rack of lamb with ratatouille jam  
Parmigiano Reggiano crusted rack of lamb with a zinfandel rosemary sauce  
herb crusted rack of lamb with a cabernet jus  
cumin crusted rack of lamb with a warm tomato coriander relish

**pork**

roasted pork loin with passion fruit-ginger glaze  
herb crusted pork loin with bourbon sauce  
roasted pork with caramelized apples and brown sugar glaze

**vegetarian**

black bean ravioli and smoked chipotle sauce with a corn, tomato and cilantro relish  
saffron and wild mushroom risotto with asparagus, morels, tomato-fennel jus and shaved pecorino  
crisp parmesan polenta cakes with a spring vegetable ragout  
individual spinach, oven roasted tomato and chevre tartlet  
portobello, spinach and chevre "Wellington" with spring onion and sherry coulis  
artichoke and fontina ravioli with braised spinach, sun dried tomato, caramelized fennel and Asiago sauce  
marinated artichoke, roasted red pepper and chevre tart  
black bean, corn and jalapeno cakes with fresh tomato salsa  
butternut squash ravioli with figs, goat cheese, pomegranate seeds and peppered pomegranate sauce  
grilled vegetable tartlet with pesto and goat cheese  
harvest vegetable tart with parmesan  
sweet pea and ricotta ravioli with minted pea coulis and shaved parmesan  
wild mushroom tortellini with asparagus sauce, shaved parmesan and fresh asparagus tips  
Mediterranean ravioli with oven roasted tomatoes, sautéed spinach and Fontina cream sauce  
porcini mushroom and saffron filled squid ink pasta with shaved Asiago and tomato sauce  
gorgonzola and walnut filled red wine pasta with beurre blanc and grilled vegetables  
crispy cake of Yukon gold potatoes and black eyed peas topped with a chipotle aioli