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## First Plate

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### **Vichyssoise**

Chilled potato and leek soup served with herb biscotti 7

### **Roasted Herb Cheese Stuffed Mushrooms**

Chardonnay tomato broth, twenty-five year old balsamic 12

### **Cheese Board Selection**

Blackberry conserve, toasted almonds, honey comb, and croissant 14

### **Hand Tossed Pizza**

Hand tossed crust grilled and topped with an oven roasted tomato sauce, fontina, fresh mozzarella, parmesan, and a crispy mix of pancetta, apple wood smoked bacon and Prosciutto, and drizzled with basil pesto and tomato concasse 10

### **Lump Crab Cake**

Served over Parmesan and truffle oil tossed allumette potatoes, stone ground mustard remoulade 12

### **Scallop Brulee**

Two U-10 scallops topped with orange infused sugar, bruleed, and served with molasses cream and espresso marinated strawberries 15

### **Duck a l'Orange**

Roasted duck coated with orange glaze 10

### **Shrimp and Grits**

Andouille sausage, garlic, crayfish, cheese grits, tomatoes, basil, and fresh cream 12

### **Ahi Sashimi with Hijiki**

Sushi grade tuna with marinated seaweed salad finished with roasted red pepper aioli 12

### **Heirloom Tomato Salad**

Heirloom tomato dusted in cornmeal, fried, and stuffed with marinated tomatoes, mixed greens, and feta cheese 9

### **Caesar Salad**

Romaine lettuce, Parmesan tuile, and roasted garlic crouton 8

### **Warmed Goat Cheese Salad**

Field greens, pecans, avocado, grapes, sherry vinaigrette 8



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## Main Course

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### **Vegetarian Entrée**

Chef's whim, customized to each guest's taste 21

### **Vegetable Pasta**

Fettuccini tossed with brandy, infused wild mushrooms and finished with pesto alfredo sauce 19  
add Chicken 26 or Shrimp 28

### **Pistachio Encrusted Halibut**

Seared Halibut coated with toasted pistachio served with gremolata orzo and grilled peaches and topped with peach yogurt 30

### **Idaho Trout**

Filet of trout topped with lump crab meat gratinee layered with julienned squash and asparagus and finished with a lemon caper beurre blanc 26

### **Wahoo**

Grilled Wahoo with warm potato salad and vegetable gratin topped with sauce bercy 28

### **Buttermilk Fried Chicken**

Fried airline chicken breast layered with sundried tomato whipped Boursin served with a rosemary scone and topped with maple glaze 25

### **Pork Chop**

Brined bone-in 10oz pork chop grilled and served with chipotle sweet potato cake and topped with roasted corn and Nueske's bacon relish 34

### **New Zealand Lamb Chops**

Grilled lamb rack on roasted red pepper preserve served with couscous and lentil salad in a phyllo bowl 29

### **Bacon Wrapped Cedar River Farms Filet**

6 ounce filet served with pomme frites, asparagus, and cabernet-rosemary demi-glace 35

### **1855 New York Strip**

Grilled New York strip served with twice baked potato stuffed with bourbon poached onions, sun-dried tomatoes, spinach, and drunken goat cheese finished with pink peppercorn veal glaze 28