

1/14/2022

Friday

to share

Herb Infused Olive Oil with Balsamic Vinegar, Parmesan & Housemade Focaccia 5

House Made Potato Chips with Aioli* 6

Provençal Marinated Olives with Orange & Fennel 7

Artisan Cheese: Valdeon Sheep's Milk, Spain with Citrus Marmalade & Toasts 14

first course

Fennel Bisque with Shoestring Potatoes 8

Greener Roots Lettuces with Beets, Croutons & Avocado Green Goddess Dressing 10

Pizzette with Salami, Tomato, Radicchio & Raclette 14

Beer Battered Oyster Mushrooms with Buttermilk Ranch Dressing 14

Smoked Trout with Radishes, Capers, Red Onion & Olive Vinaigrette 16

Italian Sausage with Frisee & Bacon Vinaigrette 16

second course

Orange Scented Couscous with Pistachios, Spinach & Tomato Fondue 24

Grilled Tri Tip with White Beans, Oven Dried Tomatoes & Chimichurri 32

Pan Roasted Salmon with Olive Oil Mashed Potatoes, Green Beans & Preserved Lemon 31

Grilled Chicken with Roasted Carrot & Swiss Chard Fattoush, Pomegranate & Feta 27

Mr. Aaron's Mafaldine with Meatballs, Tomato Sauce & Parmesan 25

Veal Scaloppine with Baby Kale & Sherry Roasted Onions 30

swag Frenchie" T-shirt 25 "Lion" T-shirt 25 "Lion" Hoodie 50

Menu features local produce from Blue Heron Farmstead, The Farm & Fiddle, Kenosis Mushrooms & Wildcard Ranch

Chef De Cuisine Hadley Long

Menu subject to change due to quantity & availability of ingredients. Inform your server of any allergies or dietary requirements so we may serve you better.

*These foods may contain undercooked ingredients and/or be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Dessert *Pastry Chef Tom Huber*

Lemon Crostata with Whipped Cream & Raspberry Sauce 10

German Chocolate Cake with Chocolate Sauce 10

Pineapple Upside Down Cake with Vanilla Ice Cream & Caramel Butter Sauce 10

Seasonal Housemade Cookies Brown Sugar Butterscotch, Raspberry Jewel, Molasses, Chocolate Cream Cheese Cone, Coconut Brown Butter 6

Raspberry Sorbet with Tuille 6 Eggnog Ice Cream with Pizzelle 6

Any Dessert a la mode +1.50

Hot Beverages

French Press Bongo Java Mystic Brew / Decaf Jonesin' 3/6

Hot Chocolate 6 Spiked Hot Chocolate 12

High Garden Hot Teas & Herbal Infusions 4

Caffeinated: Earl Grey, English Breakfast, Green Clouds & Mist, Ginger Revive,
Decaf: Honey Bliss, Sunshine Mint, Chamomile Citrus

Dessert Wine

Domaine de Durban, Muscat de Venise 8 2009 Vin Santo del Chianti, Malvasia, Trebbiano 9

Taylor Fladgate 20yr Tawny Port 12 Broadbent 5yr Reserve Madeira 10

Emilio Hidalgo PX Sherry 7 Domaine La Tour Vielle Banyuls 8 Sauterne 8

Lillet Blanc 6 Cocchi Vermouth di Torino 6

Cordials

Carpano Antica 7

Chartreuse 8

Meletti Amaro 7

Amaro Dell Etna Antico Amaro D'Erbe 8

Amaro Cio Ciarra 8

Pimms 75

Campari 8

Cocchi Vermouth di Torino 8

Kahlua 7

Grappa di Sicilia 6

Frangelico 8

AE Dor VS Cognac 9

Delord 25y Bas Armangac 16

B&B 8

Kubler Absinthe 10

Fernet-Branca 6

Calvados 8