



## CUISINE

SHRIMP SCAMPI WITH GOAT CHEESE GRITS  
AND PORK SAUSAGE  
\$12

ESCARGOT VOL AU VENT  
ESCARGOT AND FIELD MUSHROOMS SERVED IN  
PUFF PASTRY WITH AN HERBSAINT CREAM SAUCE  
\$11

WILD MUSHROOM AND  
MANCHEGO CHEESE BRUSCHETTA  
\$10

PROSCIUTTO AND BLEU CHEESE WRAPPED FIGS  
\$10

NEW ORLEANS STYLE BARBEQUE SHRIMP  
EN CROUTE  
\$12

FILET MIGNON SALAD TOSSED IN A PEPPER JELLY VINAIGRETTE WITH DRIED  
BERRIES AND  
SPICED NUTS  
\$14

CORN AND SHRIMP BISQUE GARNISHED WITH SAMBAL CHILE SAUCE  
\$9

CHARCUTERIE BOARD SERVED WITH FOCCACIA, KALAMATA OLIVES, CAPER BERRIES, CORNICHONS, AND WHOLE GRAIN MUSTARD FROM DIJON  
\$14

ARTISAN CHEESE PLATE SERVED WITH QUINCE PASTE AND SPICED NUTS  
\$13

BAKED BRIE GARNISHED WITH LAVENDER HONEY AND BALSAMIC DRIZZLE  
\$14

SHRIMP AND BLUE CHEESE WRAPPED IN  
PUFF PASTRY  
WITH A SWEET THAI CHILI SAUCE  
\$12

OVEN ROASTED LAMB LOLLIPOPS AND MUSHROOM TART. SERVED WITH A  
MINT VINAIGRETTE.  
\$16

## DESSERT

CHOCOLATE FONDUE  
\$16

TIRAMASU  
\$7

LAVA CAKE WITH VANILLA ICE CREAM AND HONEY  
\$10

## SODA

COKE, DIET COKE, SPRITE -\$2

## WATER

VOSS STILL, VOSS SPARKLING - \$5