APPETIZERS

ROASTED MUSHROOM FLATBREAD 11
mélange of mushrooms, gruyere, mozzarella, green onion

SEASONAL CHEESE SELECTION 18
smoked cheddar, cambozola, saint andre, fig jam, petite baguette

SHRIMP AND GRITS* gf 15
rock shrimp, cheddar grits, chives, lobster cream

COUNTRY STYLE PATE* 16
dijon mustard, cornichons, pickled red onion, crackers, petite baguette

PESTO CHICKEN FLATBREAD* 11
grilled chicken, pesto, tomatoes, fresh basil

CLASSIC SHRIMP COCKTAIL* gf 14
horseradish cocktail sauce, fresh lime

FIRST COURSE

SOUP DU JOUR 5 CUP / 9 BOWL
chefs selection of homemade soup

SYMPHONY WEDGE SALAD 11
Iceberg lettuce, bacon, gorgonzola, green goddess dressing

KALE SUPERFOOD gf 14
kale, carrots, red onion, dried cranberries, edamame, pepitas, red radish, lime vinaigrette

BRUSSELS SPROUT AND ALMOND gf 14
shaved brussels sprouts, toasted almonds, classic cider vinaigrette, parmesan reggiano

ROASTED BEET SALAD gf 13
citrus marinated roast beets, arugula, goat cheese crumbles, balsamic glaze

PASTA

RIGATONI* 25
classic marinara sauce, Italian sausage, peppers and onions

CHEESE TORTELLINI* 24
white sauce, prosciutto, shallot

ORRECHIETTI 24
roasted mushrooms, vegetable stock, parmesan reggiano

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
**ENTRÉE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>BERKSHIRE PORK TENDERLOIN</strong></td>
<td>35</td>
<td>risotto cake, broccoli, pork gravy, peas and carrots</td>
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<tr>
<td><strong>BEEF STEW EN CROUT</strong></td>
<td>31</td>
<td>potato, carrot, onion, celery, rich beef sauce, puff pastry</td>
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<tr>
<td><strong>SEASONAL VEGETABLE TARTINE</strong></td>
<td>26</td>
<td>layered vegetables, roasted tomatoes, vegetable broth</td>
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<tr>
<td><strong>SAUTÉED ATLANTIC SALMON</strong></td>
<td>32</td>
<td>rice pilaf, asparagus, lemon beurre blanc</td>
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<tr>
<td><strong>RACK OF LAMB</strong></td>
<td>48</td>
<td>broccoli, gratin potato, red wine demiglace</td>
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<tr>
<td><strong>CAPON OF CHICKEN</strong></td>
<td>30</td>
<td>spinach and feta mousse, rice pilaf, vidalia cream sauce, fried leeks</td>
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<tr>
<td><strong>BRAISED LAKE SUPERIOR WHITEFISH</strong></td>
<td>28</td>
<td>red pepper coulis, zucchini, rice pilaf</td>
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<tr>
<td><strong>GRILLED FILET MIGNON</strong></td>
<td>40</td>
<td>7 ounce filet, dauphinoise potato asparagus, Bearnaise, fried onions</td>
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**PRIX FIXE TRIO**

Please choose one from each group

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<tr>
<td><strong>SOUP DU JOUR</strong></td>
<td></td>
<td>seasonal housemade soup</td>
</tr>
<tr>
<td><strong>ROASTED BEET SALAD</strong></td>
<td></td>
<td>citrus marinated roast beets, arugula, goat cheese crumbles, balsamic glaze</td>
</tr>
<tr>
<td><strong>COUNTRY STYLE PATE</strong></td>
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<td>dijon mustard, cornichons, pickled red onion, crackers, petite baguette</td>
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<td><strong>SHRIMP AND Grits</strong></td>
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<td>rock shrimp, cheddar grits, chives, lobster cream</td>
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<td><strong>SEASONAL VEGETABLE TARTINE</strong></td>
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<td>layered vegetables, roasted tomatoes, vegetable broth</td>
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<tr>
<td><strong>CAPON OF CHICKEN</strong></td>
<td>45</td>
<td>spinach and feta mousse, rice pilaf, vidalia cream sauce, fried leeks</td>
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ENCORE

COOKIE MEDLEY 11
vanilla madeleine, seasonal french macaroons, chocolate chips cookie, oatmeal raisin cookie, ruby chocolate cremeux

BLACK CHERRY ALMOND CANELLE 12
black cherry cake, black cherry chantilly, chocolate-almond sauce

TOFFEE APPLE 11
caramelized parisienne apple, caramel corn, dulce de leche crème, caramel cremeux

CITRUS GATEAU 12
-yuzu cremeux, blood orange mousse, crunchy coconut, whipped elderflower meringue

BERRY & ELDERFLOWER SABAYON TERRINE 11
maple shortbread

JENI’S ICE CREAM GF 11
milkiest chocolate, brambleberry, honey vanilla

CORDIALS, COFFEE, TEA AND ESPRESSO
available after dinner service

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