

Wine by the Glass

White

Nobil o Sauvignon Blanc New Zealand	9
Ca' Bolani Pinot Grigio Friuli Italia	9
Louis Jadot Macon Villages France	9
Hayman Hill I Chardonnay	9
Pouilly Fuisse Les Tilliers 2006	20
Sancerre Michel Redde 2006	20

Red

Hayman Hill I Pinot Noir Reserve	12
E. Guigal Côtes du Rhône	10
Koonunga Hill I Shiraz Australia	9
Chateau Potensac Medoc 2003	20
Chateau De Bouard Pomerol 2003	25
Hayman Hill I Cabernet Sauvignon	9

Cocktails

Kir "white wine & Cassis"	12
Kir Royal "Champagne & Cassis"	16
Bellini Champagne & Peach Nectar	16
Champagne " Pierre Moncuit Brut "	16
Lillet French wine Aperitif	10

Imported Beers

Kronenbourg 1664 France	6
Michel ob Ul tra	5
Bud Light	4
Budweiser	5
Grolsch	6

Appetizers

American Sturgeon Ossetra Hackelback Caviar , served with Blini	48
Roasted Baby Calamari garlic, shallots, Tomatoes, Thyme & Basil	13
Charcuteries Plate A Plate of Bayonne Prosciutto, Cured Duck Breast, Spanish Chorizo, Pate, Saucisson and Cheese toasted Crostini	14
Burgundy style Snails , Garlic, Shallots, Parsley, Basil	12
Mussels PEI sautéed In Virgin Olive Oil with shallots, garlic, basil & white Wine	14
Roasted Sweet Peppers Basil Pesto, black Olives, Provençal Anchoiade, Oregano, aged balsamic, Fourme D'Ambert French Blue Cheese	12
Pan Seared Foie Gras Toasted Brioche, Figs, Pear, Berries Port Wine Sauce	20
My Cured Norwegian Salmon Arugula And Young Watercress, Figs, Chives, Truffle oil & Lemon	12
Vine Tomato Salad Endives Leaves, Black olives, Basil pesto, aged Balsamic & Goat cheese	12
Belgian Endives Salad Arugula, toasted Walnuts, Fourme D'Ambert Cheese, Dijon Mustard Vinaigrette	12
Organic Baby Mixed Greens Grape Tomatoes, Goat Cheese and Balsamic Vinaigrette	10
Duck Pate & Country Pate Cornichons, Olives Tapenade, Cippoline, Radishes, mixed Greens, Toasted Crostini	13
Lump Crabmeat on Salmon Carpaccio Mango, Celery, Pineapple, Lemon Truffle Chives Drizzle	15
*My * Caesar Salad Heart of Young Romaine, Radicchio, & Shaved Grana Padano Cheese a Caesar Anchovies Dressing	10
Marinated and Roasted Artichokes Hearts shaved Padano Cheese, Basil pesto, Olives Tapenade	12
Roasted Yellow and Red Baby Beets poached Figs, Organic Arugula, Shaved Ricotta & Aged Balsamic	14

Sorry no separate checks... It would be a burden for all of us... Only split checks... Thank you