

dinner menu

Appetizers

Cream of Wild Mushroom Soup 9

With truffle oil, crumbled feta

Beef Consommé 9

Julienne vegetables, barley, beef meat

Beet Salad 12

Marinated red beets, beet coulis, goat cheese, arugula, toasted walnuts, sherry vinaigrette

Thai Spicy Beef Salad 16

Pan seared spicy beef strips, mango, pineapple, green onions, toasted sesame seeds, arugula, red peppers, rice noodle, Thai vinaigrette

Scallops 15

Pan seared scallops, yam ginger purée, white wine veloute

"Valbella" Bratwurst 13

Grilled bratwurst, dijon mustard, sauerkraut, warm potato salad, garlic toast

Entrées

Chicken Supreme 24

Roasted chicken supreme, mashed potatoes, stir fried vegetables

Beef Short Ribs 26

Braised beef short ribs, mashed potatoes, seasonal market vegetables, served with a demi glace

Shrimp Linguini 19

Shrimp, fresh linguini pasta, tomato, onions, garlic, green peppercorns, white wine veloute

Silver Sterling Beef Striploin 30

Grilled 8 oz. beef striploin, rosemary fingerling potatoes, caramelized onions, button mushrooms, jus

Lamb Shank 28

Slow braised lamb shank, ratatouille, creamy polenta

"Brome Lake" Duck Breast 30

Roasted duck breast, braised red cabbage, potato gnocchi

Salmon 26

Seared Atlantic salmon filet, tomato-leeks ragout, risotto



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Sweet Ending

Dark Chocolate Torte 9

Fresh fruit, vanilla ice cream

Red Fruit & Lemon Strip Cake 9

Layers of almond biscuit, lemon cream, raspberry mousse, fresh fruit, red coulis

Tatin Tartelette 9

Buttery caramelized apples nested atop a flaky shortcrust pastry. Served warm with chantilly cream

New York Cheese Cake 9

Fresh fruit, red coulis