

WINTER DINNER MENU 2008**APPETIZERS**

Aged Cheddar Toast w/ Fresh herbs \$5

Ayza's Hummus Dip w/ Fresh parsley, black olives & extra virgin olive oil \$7

Idaho Baked Potato w/ Sweet butter, crème fraîche, sea salt, cornichons & kasseri cheese \$7

Hot Artichoke Hearts w/ Aged cheddar & ripe tomatoes \$8

White Truffle Pizza w/ Imported Italian cheeses, beef bresaola and drizzle of white truffle oil \$9

Smoked Mozzarella Pita Tart w/ Basil spread, baby arugula, lemon fennel and red pears \$9

Wild Mushroom Pita Tart w/ Herb goat cheese & truffle oil \$10

Classic Escargots w/ Parsley, garlic, butter, white wine and shallot with toast points \$10

Caprese Bites w/ Fresh buffalo mozzarella wrapped in fresh basil and cherry tomato \$11

Steak Tartare w/ Prime filet mignon, shallots, garlic, capers with crème fraîche & chives \$12

Slow Poached Jumbo Shrimp w/ Spicy horseradish sauce & lemon confit \$14

SOUPS

Roasted Acorn and Butternut Squash w/ Parmesan crouton \$8

Salmon Bisque w/ Fresh ripe tomatoes and fresh dill \$9

SALADS

Fresh Fruit Bowl \$6

Organic Baby Field Greens w/ Fresh lemon, extra virgin olive oil and parmigiano chunks \$10

Chopped Mediterranean Salad w/ Mesclun, tomato, feta, cucumber with lemon vinaigrette \$10

Goat Cheese Brûlée w/ Mixed field greens, walnuts, marinated beets and sherry vinaigrette \$12

Baby Rocket Arugula Salad w/ Apple, walnuts, dates, manchango cheese & b. vinaigrette \$12

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PANINI

Served with Ciabatta bread and mixed baby field greens with roasted nuts, cherry tomato and black olive

Vegetarian w/Roasted red bell peppers, portabella mushrooms and smoked mozzarella \$8

Roast Beef w/Seared juicy marinated roast beef with basil sauce and sheep's milk cheese \$9

Imported Smoked Bacon w/Ripe plum tomatoes and honey thyme goat cheese \$10

Turkish Dry Sausage w/Kasseri cheese, tomatoes, pickles and Turkish kema sauce \$11

Roasted Marinated Smoked Chicken Breast w/Cheddar and cranberry mayo \$11

Prosciutto Di Parma w/Fresh mozzarella, aged parmesan cheese and basil \$12

ENTREES

Orecchiette Pasta w/Wild mushrooms and shallots with champagne porcini cream sauce \$15

Stuffed Chicken Paillard w/Sundried tomatoes and mozzarella covered in a lavender sauce \$16

Broiled Atlantic Salmon w/Lemon dill beurre blanc and sautéed baby carrots \$18

Medallions Of Filet Mignon w/Roasted port shallots, side arugula with truffle oil & sea salt \$21

SIDES

Roasted ripe plum tomato and shallots \$4

Sautéed marinated Moroccan olives \$4

Wild mushrooms with fresh herbs \$4

Baby carrots \$4

DESSERTS

Sweet Meyer Lemon Pie \$7

New York Baked Cheesecake \$8

Twenty-Layer Crêpe Cake \$11