

## ~Appetizers~

### **Pan Seared Hudson Valley**

#### **Foie Gras:** *France*

Over a ginger spiced bread pudding with toasted pistachios and blood orange syrup. \$14.95

#### **Chicken Kofta Kebobs:** *Egypt*

Grilled seasoned chicken skewers topped with tzaziki sauce and accompanied by hummus, feta cheese, roasted peppers and warm pita. \$8.95

#### **P.E.I. Mussels and Frites:** *France*

White wine, butter, garlic, and fresh herbs with extra virgin olive oil and crisp fries. \$11.95

#### **Galette de Crabe et Homard:** *France*

Provence style lobster and crab cakes finished with basil oil and a citrus beurre blanc. \$11.95

#### **Jumbo Diver Scallops:** *Italy*

Award Winning Best Appetizer— *Taste of the Nation*  
Wrapped in prosciutto, served over a fava bean puree and topped with lemon marmalade. \$11.95

#### **Crispy Calamari with Fried Olives and Peppadew Peppers:** *North Africa*

Chickpea flour crusted with a lemon-harissa dipping sauce. \$9.95

#### **Roasted Mushroom Flat Bread:** *Italy*

Crisp flatbread topped with mixed mushrooms, herb goat cheese, parmesan and white truffle oil. \$8.95

## ~Mid Courses and Salads~

### **Mediterranean Salad**

Chopped romaine and crisp vegetables with olives, peppadew peppers and quail eggs. Tossed with a creamy lemon parmesan dressing and served with crisp herb lavash. \$7.95

### **Flavors of the Mediterranean**

Tapenade, Baba Ghanoush and Hummus served with dolmades, white bean Parmigiano-Reggiano salad, warm pita, Greek olives, peppadew peppers and extra virgin olive oil. \$8.95

### **Tega Hills Mixed Greens Salad**

Pistachio tuile and goat cheese boursin, roasted tomatoes and a Banyuls vinaigrette. \$7.95

### **Poached Pear and Baby Arugula Salad**

Spiced walnuts, gorgonzola dolce and a Chianti reduction. \$8.95

## ~Traditional Entrées~

### **Ashley Farms Chicken**

#### **& Apricot Tagine:** *Morocco*

Half semi boneless chicken slow roasted with ras el hanout and a blend of apricots, dates, carrots, chickpeas, saffron potatoes and squash served with cous cous and a fiery harissa sauce. \$22.95

#### **Duo of Wild Boar:** *Italy*

Grilled tenderloin and crepinette of shoulder braised with porcini mushrooms served over chestnut risotto, rainbow Swiss chard and topped with black currant marmalade. \$29.95

#### **Whole Roasted**

#### **Mediterranean Sea Bass:** *Greece*

Whole roasted Bronzino with fresh herbs, artichokes, pear tomatoes and a lemon spinach orzo pasta. \$28.95

#### **Beef Tenderloin ala Blue:** *Charlotte, NC*

Pan seared Certified Angus Beef filet over pancetta and green pea risotto with a sweet onion marmalade. Topped with creamy gorgonzola dolce and Cabernet jus. \$32.95

#### **Mushroom Bolognese:** *Italy*

Mixed chopped forest mushrooms slow-cooked with diced vegetables and tomatoes over pancherri pasta. \$19.95

## ~Seasonal Special Entrées~

### **Rack of Lamb Scottadito**

Grilled and accompanied by a mint salsa verde, Anson Mills farro pilaf and Trevisano radicchio finished with a 25 year old balsamic vinegar. \$26.95

### **Veal Tenderloin and Jumbo Scallops**

Pan seared with black trumpet mushrooms and served over creamy Anson Mills parmesan polenta. \$29.95

### **Pan Seared Grouper Fillet**

Over Pecky Toe crab and fresh ricotta stuffed crespelle with a lemon brown butter and romanesco. \$28.95

### **Niman Ranch Pork Osso Bucco**

Slow braised with red wine and orange zest over ricotta ravioli, cipolini onions and cremini mushrooms. \$23.95

### **Stuffed Trout Wrapped with Bayonne Ham**

Stuffed with a Catalan style spinach, oven roasted and served over a Marcona almond basmati rice. \$20.95

### **Grilled C.A.B. Ribeye**

With a Piquillo pepper and Manchego cheese Spanish tortilla and winter chard. \$26.95