

Entrees

Seared Ahi Tuna Salade*	<i>Tazi ASV, Kestrel "Pure Platinum"</i>	24
<i>marinated and seared, served over spring greens with cappelini, pickled ginger, sesame seeds and toasted macadamia nuts</i>		
Chicken Picatta	<i>½ Matanzas Creek Chardonnay</i>	21
<i>breast of free-range chicken sauté in lemon butter with capers and linguini</i>		
Center Cut Filet Mignon*	<i>Conde de Valdemar Reserva</i>	26
<i>grilled with sauce béarnaise</i>		
New York au-poivre*	<i>Mettler Petit Syrah</i>	28
<i>tri-color peppercorn cognac demi-glace</i>		
Pork Tenderloin	<i>B.R. Cohn Cabernet Sauvignon</i>	22
<i>medallions of all natural pork tenderloin sauté served on a bed of bing cherry jus and drizzled with a pine nut cream</i>		
Seared Scallops	<i>Casas del Bosque Sauvignon Blanc</i>	26
<i>six ounces of tender, sweet scallops seared to perfection, served over a prickly-pear beurre rouge</i>		
Roasted Duck	<i>½ Elk Cove Pinot Noir, Nachise ASV</i>	31
<i>crisp, roasted duck accompanied by our wild rice and mushroom cake, finished with a sun-dried cherry sauce</i>		
Madame Oak Creek	<i>Clos du Bois Merlot</i>	32
<i>scallopini of veal sauté with wild mushrooms and laced with Madeira sauce served with linguini</i>		
Grilled Ahi*	<i>½ Domaine Drouhin Pinot Noir, Rombauer Chardonnay</i>	22
<i>Ahi tuna grilled rare with a balsamic orange glaze</i>		
Seitan Tofu Wellington	<i>Chateau Peyremorin Bordeaux</i>	23
<i>layers of seitan, tofu, herb pesto and mushroom duxelles, wrapped in a flaky puff pastry with vegetarian bordelaise</i>		
Sweet Potato Ravioli	<i>Jekel Riesling</i>	19
<i>ravioli covered in boursin béchamel, sprinkled with toasted pecans</i>		
True Dover Sole	<i>Caymus Conundrum, Chalone Chardonnay</i>	38
<i>served à la meuniere</i>		
Eggplant Tower	<i>Mangus ASV</i>	20
<i>slices of eggplant layered between fresh spinach, ricotta and provolone cheese topped with tomato coulis</i>		
Mushroom Streudel	<i>Dí Aríe Petit Syrah</i>	22
<i>assorted mushrooms sauté with garlic and thyme, tossed with feta and provolone cheese, wrapped in a puff pastry</i>		
Mixed Seafood Grill	<i>½ Chalk Hill Chardonnay</i>	34
<i>barbecue shrimp, scallop with cilantro pesto and avocado sauce, warmed lobster tail with tarragon butter</i>		
Colorado Rack of Lamb a la René*	<i>Raymond Reserve</i>	for two 82
<i>our widely acclaimed Specialty of the House, carved tableside served with mango chutney and mint jelly</i>		
		for one 45
Tenderloin of Venison	<i>St. Francis Wild Oaks Zinfandel</i>	42
<i>seared all natural tenderloin of antelope with a whiskey juniper berry glaze</i>		

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Prelude

Ahi Tuna Tartar*	<i>½ Schramsberg Blanc de Blancs, Robert Hall Dry Rose</i>	12
<i>diced tuna tossed with lemon vinaigrette, red onion, tomato concasse, topped with wasabi tobika over a sesame tuille</i>		
Escargots	<i>Saint-Hilaire Sparkling Wine</i>	11
<i>traditional parsley garlic butter</i>		
Veal Roulade	<i>½ Grgich Hills Merlot, Nachise ASV</i>	11
<i>thinly sliced veal nestled over bordelaise, served with asparagus and King Crab, topped with bearnaise</i>		
Mushrooms Neptune	<i>½ Chalk Hill Chardonnay</i>	14
<i>cremini mushroom caps stuffed with lobster, topped with garlic cream cheese</i>		
Sauté Brie	<i>Jekel Riesling, Kestrel "Pure Platinum"</i>	10
<i>creamy brie cheese lightly sauté, garnished with fresh fruit</i>		
Lobster Martini	<i>C & B Sauvignon Blanc</i>	12
<i>slices of chilled Maine lobster with grapefruit salsa</i>		

Les Soupes et Les Salades

The Best Baked French Onion Soup	<i>Dry Sack Sherry</i>	9
<i>caramelized onions seasoned with saffron, laced with brandy and sherry, topped with four cheeses</i>		
Chilled Vichyssoise	<i>Tio Pepe Sherry</i>	9
<i>piquant blend of green leeks and Yukon-gold potatoes</i>		
Portobello Bisque	<i>Harvey's Bristol Cream</i>	10
<i>Portobello mushrooms and sherry finished with a drizzle of white truffle oil</i>		
Spinach and Wild Mushroom Salade	<i>Razor's Edge Shiraz</i>	9
<i>tender leaves of baby spinach tossed with a hazelnut vinaigrette and topped with sauté wild mushrooms</i>		
Hearts of Romaine Salade	<i>Robert Mondavi Fume Blanc</i>	9
<i>romaine hearts tossed in dijon vinaigrette, topped with marinated green beans, vine ripened tomatoes, and manchego cheese</i>		
Tlaquepaque Salade	<i>Tazi ASV, C & B Sauvignon Blanc</i>	8
<i>gourmet mesclun mix with sun-dried tomatoes, toasted pine nuts, boursin cheese and sun-dried tomato vinaigrette</i>		
Spring Salade	<i>Fetzer Gewürztraminer</i>	8
<i>spring greens tossed in a mesquite honey dressing, garnished with dried cranberries, raisins, grapefruit supremes, strawberries and toasted almonds</i>		

Après Dinner

Artisanal Cheese	<i>Nivole, Scott Harvey Forte, Di Arie Petit Syrah</i>	16
<i>an adventurous selection served with fresh fruit, crostini</i>		
Sweet Romance	<i>½ Banfi "Rosa Regale", Nivole</i>	two for 20
<i>romantic flambé specialties presented tableside Cherries Jubilee, Bananas Foster or Crepes Suzette</i>		

\$6.00 for split entrée

An eighteen percent gratuity will be added for parties of seven or more and for separate checks