

# today

starter chestnut velouté  
truffled light chestnut soup

hazelnut crusted camembert  
served with fresh cranberry relish, mango marmalade & brioche

♥ duet of salmon carpaccio and tiger shrimp  
\* miso crumble and lemon oil

butternut squash and green mango broth  
with green mango chutney and coconut crisp

chilled cream of lingonberries

♥ diced florida oranges and greek olives  
garnished with vine ripened tomatoes chopped lettuce  
blue cheese, thousand island, ranch, balsamic vinaigrette, or french dressing

didja (as in did you ever ...)  
food you always wanted to try, but did not dare

venison fillet spring rolls  
served with tomato and barbecue sauce

main fettuccini with sautéed shrimps  
tossed in mascarpone and tomato cream  
(also available as a starter)

♥ poached white fish fillet  
tender romaine in lemon grass dressing

braised young chicken breast  
in peanut sauce, basmati rice

sugar glazed pork loin with apples and prunes  
lemon potato crisps, leek and brussels sprouts tian, beets and figs chutney

baked herb polenta  
vegetarian entrée; served with a ragout of wild mushrooms

from our  
comfort kitchen old fashioned pot roast  
slow braised, aged choice top round  
garnished with root vegetable, and buttered noodles

♥ denotes healthy options which are low in fat, cholesterol and sodium