

# today

## starter

baked mussels florentine  
with leaf spinach and cream sauce

hawaiian breeze  
an assortment of tropical fruit in a pineapple boat

mediterranean seafood chowder  
enhanced with shrimps, bacon and green peas

♥ pistou broth  
aromatic vegetable broth with basil and tarragon

chilled tomato and orange soup

♥ parma ham and pear marmalade  
\* endive, radichio and walnuts, marinated with low calorie lemon grass vinaigrette

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

breaded frog legs  
tarragon and mustard remoulade

## main

bigolli arrabiatta  
italian pasta in a zesty tomato sauce with parmesan cheese  
(also available as a starter)

♥ seared fillet of victorian perch  
\* potato croquette, pickled grapes and onions

duck a l'orange  
tender roasted long island duckling  
served with orange segments and cointreau sauce

\* grilled ribeye steak tyrolienne  
carrots, onion rings and creamed spinach

lentil timbale on potato gratin  
vegetarian entrée; study in lentils and fingerling potato tartare

## from our comfort kitchen

\* broiled center-cut pork chop  
sage stuffing, baked apple sauce with cinnamon

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