

# First Course

## TUSCAN PIZZA RUSTICA

OLD WORLD STYLE CRISPY CRUST, FRESH TOMATOES, FIRE-ROASTED RED PEPPERS, FRESH BASIL AND FRESH MOZZARELLA CHEESE.

## PAN SEARED DAY HARVESTED SEA SCALLOPS

DAY-BOAT HARVESTED SCALLOPS. PAN SEARED. SERVED WITH THAI NOODLE SALAD AND A SAFFRON SAUCE.

## TUNA "VARIOUSLY"

FRESH, SUSHI QUALITY TUNA PREPARED CREATIVELY. ASK YOUR SERVER FOR TODAY'S PRESENTATION.

## PAN SEARED FOIE GRAS

PAN SEARED FRESH FOIE GRAS SERVED WITH ORGANIC FIELD GREENS AND AN EIGHTEEN YEAR-OLD APPLE-BALSAMIC VINEGAR GLAZE. ACCOMPANIED BY A GLASS OF EAGLE EYE VINEYARDS MUSCAT CANELLI.

## DUCK CHOP SALAD

DUCK CONFIT, MIXED REDS AND GREENS, FIGS, BANYULS VINAIGRETTE.

## OYSTERS "213"

A JIM HUGHES ORIGINAL. LOCAL OYSTERS WITH A BLEND OF AROMATIC GREENS, "NO SPINACH", AND BAKED.

## ESCARGOTS BOURGOGNE

WILD BURGUNDY SNAILS BAKED IN A CLASSIC GARLIC BUTTER SAUCE.

## CHILLED CRAB SALAD IN A TROPICAL FRUIT COULIS

A TIMBALE OF CRABMEAT, AVOCADO AND MANGO, SERVED ON A RAFT OF FRUIT COULIS.

## MUSSELS MEDITERRANEAN STYLE

SIMMERED MUSSELS IN A LIGHT SAFFRON TOMATO JUS.

## RAVIOLI "213"

HOUSE MADE GRILLED CHICKEN RAVIOLI SERVED ON A BED OF SPINACH, WITH SUN DRIED TOMATO BURRÈ BLANC SAUCE. FINISHED WITH LUMP CRAB MEAT.

## CAESAR SALAD

MARINATED ANCHOVIES, PROSCIUTTO, PARMESAN, CROUTONS AND PARMIGIANO REGGIANO.

## OUR SEASONAL SALAD

MICRO GREENS AND BABY LETTUCE.  
SERVED WITH VINE RIPENED TOMATOES AND OUR RASPBERRY WALNUT DRESSING.

## SEASONAL SOUP DU JOUR

FRESH LOCAL INGREDIENTS PREPARED CREATIVELY EACH DAY.

# Main Course

## FIRE ROASTED PACIFIC SALMON

FRESH PACIFIC SALMON. FIRE ROASTED. SERVED WITH SALAD NICOISE AND A LIGHT LEMON INFUSION.

## CRISPY SEA BASS

GRILLED ATLANTIC SEA BASS. SERVED WITH SHRIMP AND PIPENADE IN A SAFFRON-MUSSEL BROTH.

## FILET MIGNON OF RARISH TUNA

CRUSTED WITH BLACK PEPPERCORNS, GRILLED ARTICHOKE, SAUTÉED SPINACH AND ROOT VEGETABLES.

## ROASTED JUMBO LUMP CRAB CAKE

SERVED WITH WILTED SPINACH, WITH A LEMON BUTTER SAUCE.

## ROCKFISH "213"

FRESH LOCAL ROCKFISH WRAPPED IN PROSCIUTTO BAKED, TOPPED WITH LUMP CRAB MEAT.  
FINISHED WITH A TARRAGON BURRÉ BLANC.

## BREAST OF CHICKEN DANIELLE

FRENCHED CHICKEN BREAST WRAPPED WITH PANCETTA, QUICKLY SEARED AND OVEN-BRAISED WITH BABY ARTICHOKE  
AND SUN-DRIED TOMATO. SERVED WITH RISOTTO.

## VEAL CHOP "213"

CENTER CUT VEAL CHOP. GRILLED. TOPPED WITH FRENCH MOREL MUSHROOM SAUCE. SERVED WITH MUSHROOM-  
CARVED POTATOES AND WILTED SPINACH.

## PORK CALVADOS

CENTER CUT KUROBUTA PORK TENDERLOIN. PAN SEARED. SERVED WITH SAUTÉED APPLES AND FINISHED WITH A  
CALVADOS SAUCE.

## HERBED RACK OF LAMB

ROASTED WITH HERB COATING. SERVED WITH MORELS, CAULIFLOWER TIMBALE AND MINT DEMI-GLAZE.

## TENDERLOIN STEAK

CENTER-CUT STEAK. GRILLED. SERVED WITH BLACK TRUFFLE SAUCE AND MAYTAG BLEU CHEESE BUTTER.

## AMERICAN BISON STEAK WITH BLACK TRUFFLES

CENTER CUT AMERICAN BISON STEAK. GRILLED. SERVED WITH MUSHROOM POTATOES, GARLIC FLAN AND JULIENNE  
CARROTS. FINISHED WITH A BLACK TRUFFLE SAUCE.

## DUCK STEAK

LABELLE FARMS WHOLE DUCK BREAST WITH SPICES AND BLOOD ORANGE SAUCE.

# Desserts

## BANANA BEIGNET

A NEW ORLEANS SPECIALTY TOPPED WITH VANILLA ICE CREAM AND A TRIO OF DIPPING SAUCES.

## SOUFFLÉ "213"

WE NOW PROUDLY FEATURE SOUFFLÉS MADE TO ORDER. PLACE YOUR SOUFFLÉ ORDER WITH YOUR ENTREE.

## "BREAKFAST"

A SLICE OF MY MOTHER'S THICK CINNAMON FRENCH TOAST TOPPED WITH VANILLA ICE CREAM, SAUTÉED BANANAS, ORANGE PEEL AND GRADE A PURE VERMONT MAPLE SYRUP. YOU MUST TRY THIS!

## BANANA SPLIT "213"

A JIM HUGHES ADAPTATION OF AN AMERICAN CLASSIC. GELATO, FRESHLY SLICED BANANAS, FRUIT COULIS SERVED IN AN EDIBLE PECAN BASKET.

## CHOCOLATE SHEBA "213"

FLOURLESS CHOCOLATE CAKE WITH A WARM CHOCOLATE CENTER. SERVED WITH A RASPBERRY COULIS.

## PECAN TART

MY GRANDMOTHER'S INDIVIDUAL PECAN TART. LOTS OF PECANS AND STICKY CARAMEL. SERVED WITH VANILLA ICE CREAM AND CRÈME ANGLAISE.

## CRÈME BRÛLÉE

A RICH EGG CUSTARD. CARAMELIZED CRUST.

# Dessert Wines and Ports

## *Robert Pecota Moscato D'Andrea, California*

HALF BOTTLE. RICH AND SWEET WITH FLAVORS OF PEACHES AND PEARS

## *Trentadue "Chocolate Amore"*

HALF BOTTLE. OPULENT RED DESSERT WINE WITH CHOCOLATE FLAVOR

## *Seifried Winemakers Reserve Riesling, New Zealand*

HALF BOTTLE. VERY CONCENTRATED WITH WONDERFUL CITRUS FLAVORS OF TANGERINE, LEMON AND LIME

## *Graham's 6-Grapes Ruby Port*

RICH, MATURE AND VELVETY, WITH DEFINITE CHOCOLATEY FLAVORS AND OVERTONES OF HAZELNUT, A HINT OF CHERRY FRUIT, FIRM AND LONG

## *Graham's 20 Year Old Tawny Port*

PRETTY HONEY, CARAMEL AND BUTTERSCOTCH, MEDIUM-BODIED AND MEDIUM SWEET, WITH A FRESH FINISH

## *Graham's 30 Year Old Tawny Port*

BIG AND RICH BITTER CHOCOLATE, HONEY AND ALMOND CHARACTER, MEDIUM BODY AND SWEETNESS AND LONG, NUTTY FINISH

## *Graham's 40 Year Old Tawny Port*

PLENTY OF CHARACTER. MEDIUM IN BODY AND SWEETNESS, ADDING SALTY, NUTTY, HAZELNUT NOTES.