

APPETIZERS

Soup of the Day \$9

Roasted Apple, Brie & Rosemary Pastilla \$14
Local Greens

P.E.I. Mussels \$13
Tarragon, Shallots, White Wine, Cream

Brandade Stuffed Piquillo Peppers \$14
Roasted Bell Pepper Sauce, Fennel Salad

Black Bean and Sweet Potato Hummus \$12
Crostini, Carrot, Celery

Foie Gras Terrine \$17
Hard Cider Gelée, Red Onion Jam, Brioche Toast

SALADS

Add Grilled Chicken or Shrimp (\$6)
Salmon 4oz (\$6) or 8oz (\$10) to Any Salad

Caesar Salad \$13
Romaine Lettuce, Parmesan, Croutons,
Anchovies, Caesar Dressing

Mediterranean Salad \$14
Romaine Lettuce, Feta Cheese, Tomatoes,
Golden Raisins, Toasted Pistachios,
Creamy Champagne Dressing

Quinoa Salad \$14
Golden Raisins, Feta Cheese, Carrots,
Hazelnuts, Arugula, Mint Vinaigrette

Alta Salad \$13
Mixed Greens, Fried Goat Cheese, Pickled Beets,
Toasted Pumpkin Seeds
Maple Dressing

Before placing your order,
please inform your server if a person in your party has
a food allergy

Consuming raw or undercooked meats, poultry, seafood,
shellfish, eggs or sprouts may increase your risk of food
borne illness, especially if you have certain medical
conditions. All take out items should be refrigerated if not
consumed soon after pick up.

Executive Chef Louis Coradetti
General Manager Raphaël Gimberty

ENTRÉES

Wine by the Glass Recommendations
** Denotes Sustainable or Organic Wine*

Seared Duck Breast \$29
Salty Caramel Sauce, Mashed Potatoes,
Seasonal Vegetables
** E. Guigal, Côtes du Rhône, Syrah-Grenache, '15*

Mushroom Stuffed Seared Chicken Statler \$28
Risotto, Spinach, Truffle Demi
Underwood, Pinot Noir, Oregon, '17

Pan Roasted Beef Tenderloin \$34
Whole Grain Mustard Sauce, Potato Roesti,
Glazed Carrots
Genesis, Meritage, Washington State '17

Braised Pork Cheeks Stuffed Cabbage \$27
Chorizo, Mashed Potatoes,
Caramelized Pearl Onion
Luzon, Monastrell, Jumilla, Spain '17

Pan Seared Salmon \$28
Beet Puree, Ratatouille, Fried Kataifi
** Pajot, Sauvignon Blanc Blend, Gascony, France '19*

Gulf Shrimp \$27
Orange-Saffron Bisque Sauce, Fingerlings,
Glazed Carrots
Blondeau, Sancerre, Sauvignon Blanc, Loire, '18

Orecchiette Pasta \$23
Blue Cheese Sauce, Mushrooms, Arugula, Walnuts
With Chicken or Shrimp (\$6)
Salmon 4oz (\$6) or 8oz (\$10)
Ca'Stele, Pinot Grigio, Friuli, Italy '19

Grilled Tofu \$22
Green Apple-Arugula Pesto, Fingerlings, Ratatouille
With Chicken or Shrimp (\$6)
Salmon 4oz (\$6) or 8oz (\$10)
** Rosé, Terra Santa, Corsica, France, '18*

Sides \$7
Hand-cut Idaho and Sweet Potato Fries
Mashed Potatoes
Local Farm Spinach
Seasonal Vegetables

DESSERT MENU

Tart of the Day \$10

Chocolate Mi-Cuit \$10

Caramel Sauce, High Lawn Vanilla Ice Cream

Crème Renversée \$10

High Lawn Farm
Ice Cream Selection \$10

Local Cheese Plate \$16

Selection of 4 cheeses

Villa Dolce Sorbet Selection \$10



Coffee Drinks

Espresso Martini \$13

Vanilla Vodka, Espresso, Coffee Liqueur

Caramel Irish Coffee \$10

Jameson, Coffee, Caramel Whipped Cream

Chocolate- Orange Coffee \$10

Grand Marnier, Godiva Liqueur, Coffee

Frenchie \$8

Espresso, Remy Martin Cognac

DINNER MENU