

## APPETIZERS

### Soup of the Day \$9

#### P.E.I. Mussels \$13

Tarragon, Shallots, White Wine, Cream

#### Fish Cake \$14

Rouille, Garlic Purée, Crostini

#### Fried Cauliflower \$12

Parmesan Cream, Shaved Parmesan, Sundried Tomatoes

#### Foie Gras Terrine \$17

Sauternes Gelée, Pear Chutney, Brioche Toast

#### Beet Mousse \$12

Pickled Beets, Hazelnuts, Mint, Oat Crumble

## 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, Herbed Goat Cheese, Walnuts,  
Apples, 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  
Sous-Chef Etienne Le Gal

## 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, '18*

### Roasted Chicken Statler \$28

Stuffed with Red Onion Confit, Mashed Potatoes,  
Roasted Brussel Sprouts, Pomegranate Sauce  
*Bench, Pinot Noir, Sonoma, '19*

### Blue Cheese Crusted Beef Tenderloin \$35

Red Wine Demi, Mushrooms, Grilled Pears,  
Roasted Fingerling Potatoes

*Genesis, Meritage, Washington State '17*

### Braised Lamb Shank \$32

Vanilla Braising Jus, Glazed Vegetables,  
Sweet Potato Wedges

\* *RJ Vinedos, Malbec, Mendoza, Argentina '19*

### Pan Seared Salmon \$28

Apple Cider Cream Sauce,  
Sautéed Leeks and Apples, Mashed Potatoes  
*Wente, Estate Chardonnay, California '20*

### Pan Seared Cod \$27

Ginger Butter, Red Cabbage and Cauliflower Purée,  
Brioche Croutons, Pickled Cauliflower  
*Blondeau, Sancerre, Sauvignon Blanc, Loire, '20*

### Linguini Alle Vongole \$25

Garlic, Spinach, Clams, Almonds  
*Ca'Stele, Pinot Grigio, Friuli, Italy '20*

### Grilled Tofu \$22

Caper Coulis, Fingerling Potatoes, Sautéed Spinach  
With Chicken or Shrimp (\$6)  
Salmon 4oz (\$6) or 8oz (\$10)

*Marina, Sauvignon Blanc Blend, Gascony, France '20*

### 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