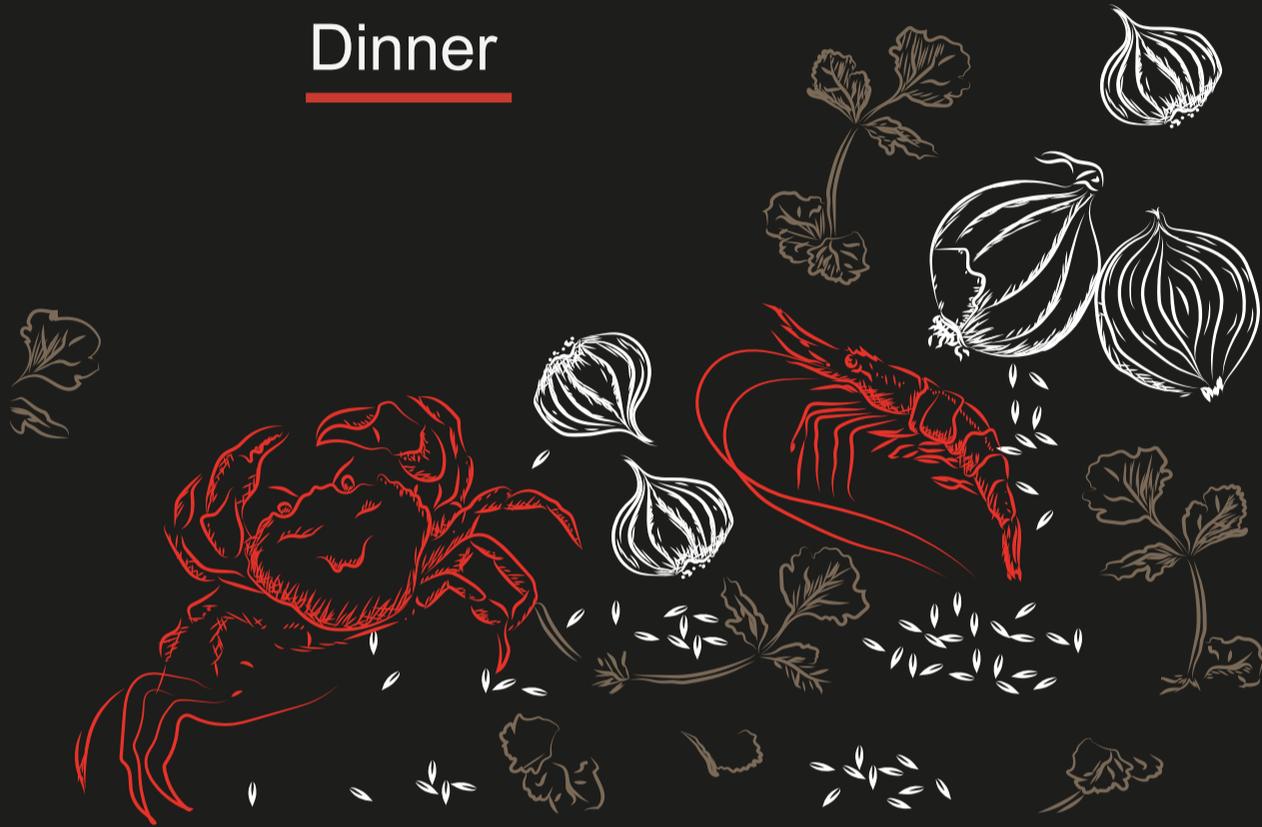


Avant-Gôût

Restaurant



Dinner



Starters

Daily Bruschetta with Chef's Choice of Toppings	\$8
Pear salad with Arugula, goat cheese and toasted walnuts	\$12
Beef Carpaccio with arugala salad, shaved Grana Padano and truffle oil	\$16
Handmade crispy Crab Cakes with Dijon-mayonnaise	\$16
Mixed Field Greens with house dressing	\$10
RedBeets with shaved Parmesan, field greens with honey basil vinaigrette	\$12
Romaine hearts with Caesar dressing, sun dried tomato, pancetta crisp	\$12
Pan fried Shrimps in garlic, vermouth and butter	\$16
Escargots with wild mushrooms, Pernod and Brandy in lemon butter	\$14
Grilled Calamari marinated in chilli curry spices served with mixed greens	\$14

Pastas

Ricotta potato gnocchi with housemade meat sauce	\$22
Angel hair with grilled chicken, sun dried tomatoes and black olive tomato sauce	\$22
Rigatoni Bolognese with wild mushrooms	\$22
Linguini with shrimps, shitake mushroom, cherry tomatoes, basil, white wine garlic sauce	\$26
Agnolotti filled with mushroom and goat cheese in a cream arugula sauce	\$22

Entrees

Veal Limone: with capers lemon butter served with linguine garlic aioli	\$26
---	------

Rack of Lamb marinated in Rosemary-Djon mustar, drizzled with lamb jus served with mini potatoes and seasonal vegetables	\$34
Grilled Provimi Liver in a Zinfandel and caramelized onion jus with frites	\$26
Moroccan Spiced Slow Braised Lamb Shank with dried fruits served with mini potatoes and vegetables	\$32
Oven roasted blackened Chicken Breast with pan jus served with mini potatoes and vegetables	\$25
Fresh Atlantic Salmon grilled or Tagine style with saffron white wine lemon butter served with mini potatoes and vegetables	\$25
Steak Frites (10 oz. AAA Angus Striploin) with green peppercorn sauce	\$34
Veal Parmigiana: breaded veal cutlet topped with tomato ragout and fontina cheese served with tomato herb linguini	\$26