

All Seasons Café

Starters

Grilled Flat Bread

Garlic Infused Oil, Herb,
Balsamic Reduction
\$6

Roasted Red Pepper Tomato Bisque

Harissa, Sweet Roasted Paquillo Peppers,
Fresh Herbs & Balsamic Reduction
\$5 cup / \$9 bowl *gf

House Marinated Olives

Select Mix of Olives Marinated in House,
Sundried Tomato, Orange & Rosemary
\$10

Baked Brie

Balsamic Fig & Date Chutney, Roasted Walnuts,
Petite Greens, Baguette Crostini
\$15 *gf available

Stacked Caesar Salad

Artisan Romaine Wedges, Crispy Capers,
Grana Padano Cheese, Prosciutto Crisps,
House Made Dressing,
\$12 *gf

Markets Greens

Local Greens, Julienne Vegetables, Gorgonzola
Maple Balsamic Vinaigrette, Roasted Walnuts
\$13 *gf

Tuscan Spiced Vegetable Cakes

Roasted Cauliflower, Zucchini, Eggplant.
Chick Peas, Sundried Tomatoes, Cumin Aoli,
Petite Greens, Shaved Green Apple
\$12

Smoked Tuna Carpaccio

Balsamic Caramelized Onions, Charred Pineapple,
Pickled Cucumbers, Crispy Capers, Pappadums
\$15*gf

Seared Atlantic Scallop

Braised Pork Belly Slices, Petite Potato Croquette,
Apple Relish, Micro Greens
\$18

Kids Menu

Roasted Chicken Breast

Served with Broccolini & Smashed Potatoes
\$12 gf

Cheesy Noodles

Creamy Parmesan Sauce
\$10 gf

Vanilla Bean Ice Cream

Caramel Sauce or Blueberry Compote
\$4

All Seasons Café

Mains

Mixed Vegetable Risotto

Roasted Roma Tomato, Mushrooms Appropriate,
Caramelized Onions & Fennel, Kale,
Roasted Yams, Julienne Piquillo Peppers,
Fresh Herb & Parmesan Reggiano
\$22*gf

Autumn Vegetable Ratatouille

Zucchini, Eggplant, Red Peppers,
Kale, Rich Sundried Tomato Sauce,
House Made Lemon & Basil Gnocchi, Parmesan Curls
\$22

Braised Beef Short Ribs & Gnocchi

Housemade Chive Gnocchi,
Caramelized Fennel & Onions, Kale,
Julienne Piquillo Peppers, Fresh Herbs
White Wine Dijon Cream Sauce
\$24

Pan Seared Lamb Sirloin

Herb & Goat Cheese Roasted Baby Potatoes
Market Vegetables
Chimichuri
\$28 *gf

Puttanesca Calamari Saute

Aromatic White Wine Tomato Sauce,
Saffron Scented Israeli Cous Cous,
Caramelized Fennel & Onions, Confit Garlic, Capers
Broccolini, Fresh Roma Tomatoes, Kalamata Olives,
\$27

Northern Atlantic Lobster Tail Risotto

Caramelized Fennel & Onion, Roasted Roma Tomatoes,
Lemon Herb Compound Butter, Fresh Herbs,
Parmesan Reggiano, Truffle Oil Finish
\$36 *gf

Yarrow Meadow Farms Duck Breast

Roasted Yams, Balsamic Braised Cabbage,
Butternut Squash & Caramelized Apple Puree,
Broccolini, Cherry Gastrique
\$32 *gf

7oz Natural Beef Striploin

Dauphinoise Potato
Green Beans, Roasted Tomato Garnish,
Shallot Red Wine Demi
\$36 *gf

Chef BailySmith

Valentines 2017

First Course

Amuse Bouche

Pasta shell stuffed with sundried tomato,
olive, herbs, and ricotta cheese, balsamic pearls.
gluten free available upon request

Second Course

Mediterranean Platter

Marinated Olives, Fresh Brushetta,
Artichooke & Parmesan Tapenade

Smoked Tuna Carpaccio

Balsamic Caramelized Onions, Charred Pineapple,
Pickled Cucumbers, Crispy Capers, Pappadums

Duck Pate

Apricot & Fennel Chutney,
Pickled Vegetables, Dijon, Petite Greens

Third Course:

Mains

Eggplant Involtini

Tandoori White Bean Mixture,
Mild Coconut Thai Curry Sauce
Market Vegetables,

Northern Atlantic Lobster Tail Risotto

Caramelized Fennel & Onion, Roasted Roma Tomatoes,
Lemon Herb Compound Butter, Fresh Herbs,
Parmesan Reggiano, Truffle Oil Finish

Pan Seared Lamb Sirloin

Herb & Goat Cheese Roasted Baby Potatoes
Market Vegetables
Chimichuri

Beef Stiletto

Beet Gnocchi, Braised Beef Stiletto,
Market Vegetables
Dijon beef jus,

Dessert

Vanilla Brulée

Gooseberry, Fan Wafer Cookie

Lemon Cheesecake

Strawberry Compote, in Cinnamon Phyllo Cup

Dark Chocolate Espresso Torte

Mixed Berry Compote