



## Menu

### Small Plates

Exotic Mushroom Soup  
Portobello, Shiitake, & Crimini  
Cup \$2.50 Bowl \$3.00

Shrimp & Crab Bisque  
Cup \$2.50 Bowl \$3.00

Charcuterie Plate  
Pate Grand Mere  
Halibut, Salmon & Scallop Terrine  
Pheasant Terrine  
Celery Root Salad \$5

48 Hours Sous Vide Boar Ribs  
Chipotle Honey Glaze \$5

Crispy Shrimp Wraps  
Agro Dolce Sauce \$4

Grilled Scallops  
Roasted Beet Salad  
Gorgonzola, Oranges & Mixed Greens \$6

Salad of Pinehold Gardens  
Mixed Lettuces\* \$3  
Choice of Dressing  
Apple Cider Vinaigrette  
Buttermilk Ranch Dressing

### Large Plates

Broiled Beef Tenderloin Steak\*  
Sauce Béarnaise & Jus Lie  
Roasted Fingerling Potatoes & Cipollini Onions  
French Beans \$12

Shrimp a la Provencale  
Tomatoes, Mushrooms & Garlic Butter  
Served on Fresh Pasta \$10

Pan-Seared Breast of Chicken  
Portobello Mushroom Sauce  
Spinach Ricotta Gnocchi  
French Beans \$10

Pan-Seared Fillet of Red Grouper  
Poblano Crème & Red Pepper Coulis  
Salsa Cru, Slaw & Arroz Verde  
Plantain Chips \$12

Duet of Pinn-Oak Farms Lamb  
Broiled Lamb Chop & Braised Lamb  
Root Vegetable Smash  
Pinehold Gardens Braised Greens with Bacon \$12

### Desserts

Fresh Fruit Pavlova \$3.75

Cranberry Upside-Down Cake \$3.75

Fresh House-Prepared Gelatos \$3  
Pumpkin Pecan  
Sour Cherry  
Pistachio