



Oysters on the half shell \$4 each
Silton Cheese in Phyllo with fresh Apple and Walnuts \$17
Coconut Prawns with Organic Greens (6) \$38
Wild Mushroom Ravioli \$35
Crabcakes with Avocado and Organic greens \$48
Organic Greens with fresh Blueberries \$12
New England Clam Chowder \$17
St. Orres Freshly Baked Bread \$5

Roasted Salmon
Fresh Salmon Filet Pan Roasted and Served with Mashed Potatoes, Saffron and Nasturtiums

Lobster and Prawns
Lobster Tail with Large Prawns Served with Butternut Squash, Vegetables and Drawn Butter

Fresh Sea Scallops with Arugala and Fresh Orange
Sea Scallops Seared and Served with a Roasted Potato and an Arugala Salad and Fresh Orange

Sonoma Duck Breast
Seared Duck Breast Skin on Roasted Medium Rare and Served with Fresh Strawberries and a Fresh Strawberry Glaze

Roast Rack of Lamb
Roasted in a Crust of Dijon Mustard and Served with Roasted Garlic and Vegetables

All Natural Filet of Beef
Beef Tenderloin Seared and Served with Mashed Potatoes and Vegetables

Grass Fed Veal Chop
Grass Fed Veal Chop Grilled and Served with Sauteed Mushrooms, Roasted Potato and Vegetables

Rack of Venison
Roasted Medium Rare and Served with Mashed Potatoes and Wild Huckleberries

all entrees \$60