

**From The Land**

DEGUSTATION A selection of offered entrees with coordinating sauces	34
TENDERLOIN OF PORK Pan seared and served with a country Dijon sauce	23
CHICKEN PAUPIETTE Stuffed with baby swiss, shitake mushrooms and bell peppers	22
DUCK A L'ORANGE Sauteed breast of duck with a Grand Marnier sauce	24
RACK OF LAMB Seared and roasted served with a blue cheese reduction	26
FILET MIGNON Seared and finished in the oven served with a peppercorn cream	26
FREE RANGE VENISON Prepared in a sundried cherry port sauce	26

**From The Sea**

DEGUSTATION A selection of offered entrees with coordinating sauces	30
DIVER SCALLOPS Sauteed in fresh tarragon and cream	24
GROUPER PROVENCALE Prepared with tomato, onions, white wine and garlic	24
SALMON Sauteed and served with a raspberry demi glace	23
SNAPPER Seared red snapper served in a mushroom caper sauce	24
TROUT Served in a lemon butter almondine sauce	22
GULF SHRIMP Prepared with a dill cream sauce	23