

# To Begin

## Brie Brulée

Our house favorite! Brie covered with caramelized apples, served warm with toast points & seasonal fruits.  
12

## Chevre / Tomato

Baked Vermont goat cheese on toast points served with locally grown oven-roasted tomatoes & mixed greens.  
9

## Pate de Campagne

A lovely country-style terrine served with Dijon mustard, cornichons & baguette toast points.  
9

## Three Onion Tarte

Our delicate sweet crust filled with caramelized shallots, leeks, onions, fresh herbs, a bit of bacon & Gruyere custard. Served with mixed greens.  
9

## Interesting Cheeses

French triple crème Brillat-Savarin, California Cypress Grove Humboldt Fog - an earthy goat cheese with a stripe of vegetable ash, French Regal de Bourgogne with Mirabelle eau de vie soaked raisins and a nutty parmigiano from Northern Italy called Piave - served with sliced pears, apples, dried fruits & nuts.  
18

## Soup Du Jour

Freshly made, organic, soup of the day. Mmmm...that sounds good. I'll have that.  
6

## Salads

### Mixte

Organic mixed greens tossed in our classic dijon/shallot vinaigrette.  
6

### Roquefort

Our divine combination of organic greens, roasted apples, warm toasted hazelnuts, dried figs & Premier Cru Roquefort - our signature salad.  
12

### Carpaccio & Arugala Salad

Seasoned beef filet carpaccio, arugula salad & kalamata olives.  
11

### Taleggio

Organic greens tossed with fresh raspberries, apples, red onions, sugared pecans in our homemade prickly pear vinaigrette. Topped with warm Taleggio cheese on toast points.  
11

### Mozzarella & Tomato

Locally grown tomatoes served with creamy fresh mozzarella, drizzled with aged balsamic vinegar & our homemade basil pesto.  
9

### Parmigiano

Romaine tossed with homemade croutons in creamy parmigiano-reggiano garlic dressing.  
9

### Harvest Salad

Mixed greens with organic apple, red onion, dried cranberries, chevre & candied walnuts tossed in apple cider vinaigrette.  
10

## Entrées

### Filet Mignon\*

100% all-natural grass fed Australian filet encrusted in black pepper topped lightly with a cognac demi-glace sauce made of button mushrooms, red peppers, tripolini onions and fresh herbs.  
Served with sautéed haricot verts & creamy yukon gold mashed potatoes.

29

### Sea Bass

Chilean Sea Bass encrusted with toasted pistachios, served atop curried Dungeness crab salad with sea beans in a light coconut sauce.

34

### Lambshank

100% natural grass fed Australian lamb coated in warm spices, braised and served Moroccan style atop couscous with a harissa spiced vegetable ragout studded with dried fruits. Our house specialty!

24

### Salmon

Open-ocean raised, organic salmon, oven roasted served with savory butternut squash risotto & haricot verts...finished with roasted pumpkin seeds. The best salmon you will ever have...ah mah zing.

27

### Chicken Coup

All-natural chicken breast lightly breaded with organic herbs and imported parmesan cheese, finished with a delicious arugula cream sauce.  
Served with velvety mashed potatoes & sautéed spinach.

22

### Pork

All-natural pork tenderloin marinated in thyme and imported olive oil. Lightly glazed in whole seed mustard, finished with candied pecans. Served with scrumptious mashed sweet potatoes & sautéed haricot verts.

24

### Pasta

Fettucini tossed in a tarragon cream sauce with shitake mushrooms, asparagus & yellow onion. Carb schmarb.  
With Chicken 20 Without Chicken 16

## Beverages

### Hildon

English still or sparkling water (1 Liter)

4

### Minted Iced Tea

3

### House Lemonade

3

### Soft Drinks

Coke, Diet Coke or Sprite

3

### Illy

Brewed Coffee (regular or decaffeinated) 3

Espresso 3 Cappuccino 4 Latte 5

### Enhancements

Vanilla, Hazelnut, Chocolate or Caramel 1 Extra shot of espresso 1

### Tea

Earl Grey, Chai, Green, Peppermint or Chamomile

3

### Corking Fees

750ML bottle 9 1.5L (magnum) 12 375ML (split) 4

If you wish to open your wine or champagne, a corking fee will be charged.

However, we are not permitted to open or serve your wine for you. Hard alcohol is strictly prohibited. Substitutions politely declined.  
\$3.50 split charge per entrée. Parties of six or more will have the inclusion of a 20% gratuity. \* The State of Arizona requires us to inform you the consumption of raw or undercooked meat or seafood may increase your risk of foodborne illness.