

Art Nouveau Plates

*plated dinners include artisan bread with a first course house salad - additional plated menu items available upon request
plated dinners are subject to up to three different entrees, plus a vegetarian*

| BISTECCA ALLA FIORENTINA |

\$29*

pink peppercorn crusted t-bone slow roasted on a charcoal grill, topped with a basil sundried tomato butter and accompanied by rosemary potato puree and chef's vegetables

| CLASSIC FILET MIGNON AU POIVRE |

\$39*

herb peppercorn crusted 8oz filet with a creamy red wine and cognac sauce, accompanied by gorgonzola whipped potatoes and hericot verts

| CHICKEN INVOLTINI |

\$23

pan seared chicken relaude, stuffed with prosciutto and buffalo mozzarella, topped with roasted tomato glaze and accompanied by rosemary red potatoes and vegetable catalina

| SHERRY BASIL CHICKEN |

\$23*

chicken breast sautéed with roasted garlic, caramelized shallots and fresh basil, reduced in a sherry whole cream and topped with sun dried tomatoes and artichoke hearts, accompanied with a pesto risotto.

| IDAHO TROUT |

\$22*

crab mousse stuffed trout served with skillet potatoes and topped with a lemon peppercorn butter sauce

| PESTO INFUSED HALIBUT |

\$35*

pan seared alaskan halibut infused with genoa basil and pesto and topped with caper beurre blanc and served on a sun dried tomato risotto with grilled asparagus

| SMOTHERED PORK A LA CREME |

\$27*

french pork loin chop, smothered with chive crème sauce and accompanied by peppercorn mashed potatoes and chef's vegetables

| VEGETARIAN WILD MUSHROOM AND ROOT VEGETABLE TERRINE |

\$23*

layered vegetables and blue cheese mousse served with roasted garlic risotto