



*Weekend Specials and  
Suggested Wine Pairings  
February 3-4, 2012*

**Soupe du Jour**

**Bourride Americain**

*New England style clam chowder 7*

**Hors d'œuvre**

**Salade de Quinoa et Fruits Sec**

*Quinoa and dried cherries, figs and currants, spiced pecans,  
caramelized honey vinaigrette 11*

*Sonoma Coast Vineyards - Sauvignon Blanc - 2010 Glass 11 Bottle 35*

**Poisson**

**Coryphene**

*Pan roasted mahi mahi, wilted chard, baked risotto croquette,  
apricot and currant chutney 26*

*ZD Chardonnay - 2010 Glass 13 Bottle 39*

**Viande**

**Canard Fumé**

*Plum oolong tea smoked duck breast, toasted spelt,  
plum and brandied cherry sauce 29*

*Lange Pinot Noir - 2009 Glass 15 Bottle 45*

**Dessert**

**Baies Mélangées au Four**

*Mixed berry crisp, frozen white chocolate mousse 7*

*Banyuls - Domaine de la Tour Vieille - 2009 Glass (3 oz. pour) 9 Bottle (500 ml.) 45*

*Sous Chef  
Derrick Sand*

*Chef Partner  
Shane McMahon*

*Pastry Chef  
Sandra France*