



ENTREES

Braised C.A.B.® All Natural Short Ribs
Russet Mashed Potatoes, Cabernet Demi Glace, English Pea Purée
19.00

Grimaud Farms Muscovy Duck, Cantonese Style
House-made Bao Buns, Scallions & Hoisin Sauce
19.00

Fried Coconut "Kauai" Prawns
Saifun and Cucumber Spaghetti Salad
19.00

Merlot & Vanilla Braised All Natural Lamb Shank
Crispy Leeks & Mashed Potatoes
20.00

Grilled Newman Farms All Natural Pork Rib Eye
Crispy Noodle Cake, French Onion Jus
19.00

C.A.B.® All Natural "Teres Major" Tenderloin
Russet Mashed Potatoes, Braised Organic Greens
20.00

Asian Infused Rotisserie Chicken
Rice Pilaf and Cole Slaw
19.00

From the Ocean – Sustainable Seafood
Please Ask Your Server

ALTERNATIVE CUISINE

Seafood "Hot Pot", Marseilles Style Broth,
Sustainable Seafood, Asian Aioli
19.00

Organic Fulton Valley Chicken and Vegetable Stir Fry
Udon Noodles, Mint-Chili Infused Asian Broth
19.00

American Kobe Beef Stir Fry, Rice Bowl Style
"Kalbi" Sauce – Orange and Ginger Rice Pilaf
19.00

For Parties of Eight (8) or More,
An Eighteen Percent (18%) Gratuity Will Be Applied