



Sunday, April 15, 2018

SOUP:

16 Bean and garlic sausage soup...6

FLAT BREAD: Goat cheese, roasted sweet potatoes, sage, caramelized onions and arugula...9

RISOTTO OF THE DAY:

Sea Scallops and shrimp sautéed with heart of palm, diced roma tomatoes and wild mushrooms in a light saffron cream sauce tossed with risotto...26

ENTRÉES:

Mahi and Shrimp Piccata: Pan seared Mahi-Mahi Fillet with shrimp, capers and artichokes with a lemon juice white wine sauce, jasmine rice and sautéed broccoli...25

Porcini mushroom stuffed Ravioli sautéed with wild mushroom, caramelized onions and julienne prosciutto in a roasted garlic sage cream sauce...20

Grilled Lamb Chops with rosemary wine reduction, garlic mashed potatoes and sugar snap peas...25

Pan seared Maple Leaf Duck Breast with a balsamic fig glaze, roasted sweet potatoes and julienne vegetables...24

Kentucky Peach...Larceny Bourbon, rhubarb bitters, fresh peach and lemon served up...13

Red Wine Feature

NERO D'AVOLA

\$36 Bottle / \$9 Glass

Deep ruby red wine with violet reflections in a glass. This wine displays fresh aromas of red and black berries. Well rounded with firm tannins, this Nero d'Avola entices the palate with jammy ripe fruit followed by a wave of black spices

White Wine Feature

BEYRA (PORTUGAL)

\$36 Bottle / \$9 Glass

Mineral and citrus fruitiness, grapefruit, hints of nettle and white flowers, very fresh and light on the palate, revealing the altitude of the vineyards. Excellent as an aperitif, with appetizers, grilled fish and shellfish and to share with friends.