

APETIZERS

Escargot

From Burgundy, with Garlic Butter, Parsley and a Drop of Pernod
Malbec ,Cab Moulin, cote du Rhone

Crab Cake Moulin Rouge

Fried Golden Brown and Served with Three Sauces –
Chipotle, Hollandaise, and Lime Remoulade White Wine Garlic
Babish , novellum ,rose

Assiette de Fromage and Charcuterie

A Variety of Fine European Cheeses and Cured Meats
Sebastiani, zig zag zinfandel

Mushroom Puff Pastry

Forest Blend Mushrooms in a Light Brandy Cream Sauce
4 vines, Moulin merlot

Chef's Smoked Salmon Cheese Cake

A Delicious Rich Savory Cheese Cake Garnished with Pepper Chive Crackers
Ferrand sauvignon , babish

Fresh Raw Oysters Served Mignonette

French Style Shallot and Red Wine Puree
Gewurtztraminer ,Ferrand sauvignon,

Fresh Jumbo Scallops Salad

Served on a Bed of Spinach with a Chèvre Reduction, Topped with Pesto
Moulin rose ,fess parker

French Onion Soup

The Classic with Crouton and Melted Gruyere
Caste rock, or viognier

Soup du Jour

Our Chef's Daily Creation

6

Petit Salad

With Balsamic and Olive Oil Dressing with Cucumber Twist
Novellum, ferrand

Warm Goat Cheese Salad

Spring Mix with Chèvre and Candied Walnuts
Viognier , st chapelle riesling

Caesar Salad

Crisp Whole Romaine with Fresh Asiago Cheese and Garlic Croutons` –
Pinot grigio

Our chef hand selects the finest ingredients available in today's market to please your
palate.
Bon Appétit!

20% gratuity will be added to parties of six or more. A \$5 split plate charge may be
added.

ENTREES

Fresh Black Cod Fillet

Pan Fried, Topped with Tomato, Garlic and Lemon Compound Butter,
Green Bean Provençal & Saffron Rice
Babish ,novellum

Fresh Salmon Fillet

Grilled to Perfection with a Lavender and Shallots Balsamic Reduction
Broccolini & Saffron Rice
Moulin merlot, cab franc

Bouillabaisse

Assorted Shellfish and Seafood in a Saffron Tomato Broth
Light pinot noir , kunde sauvignon blanc

Lobster Ettouffée

Authentic Cajun Dish with a Brown Roux, Peppers, Onions and Garlic, Topped
with Slipper Tails
Rose, viognier,sebastiani cab

Pumpkin Ravioli

Served with a Cumin Tomato Sauce
Malbec, red belly shiraz

Seafood Pasta

Assorted Shellfish and Seafood in a Light Vodka Sauce
Garfield syrah, ,barbera,

Cassoulet

Duck Confit, Smoked Sausages and Pork, Crock Style with White Beans, Tomato,
Bacon, Thyme
Moulin cab, four vine,

Grilled Pork Chop

Grilled and Oven Finished with a Horseradish and Honey Mustard Glaze
Spaghetti Squash and Bell Peppers & Roasted Red Potatoes

Malbec, barbera

Duck Breast Rossini

Pan Seared and Topped with Foie Gras, Served with a Burgundy Pomegranate
Sauce

Caramelized Carrots & Mashed Potatoes

Garfield syrah, Moulin cab, zig zag

Pecan Crusted Chicken

Sautéed and Served with Oyster Mushroom and Madeira Wine Sauce

Mushroom Compo & Roasted Red Potatoes

Moulin merlot, cab franc, rose

Petit Filet Mignon

Fine Cut of Tenderloin Covered with a Green Peppercorn and Mushroom Demi
Glaze

Zucchini Frites & Potatoes au Gratin

Premius Bordeaux , malbec,

New York Steak

Grilled to Perfection and Smothered with a Gorgonzola Cream Sauce

Vegetable Medley & Potatoes au Gratin

Tintara shiraz, premium Bordeaux.

Rack of Lamb

Grilled and Topped with a Sun Dried Tomato Red Wine Coulis

Sautéed Spinach Garnished with Artichoke Hearts and Apple Smoked Bacon

Rutz pinot, cote du rhone, cab franc

Venison

Pan Seared and Served with a Sage Red Wine Demi Glaze Sauce

Squash & and Roasted Red Potatoes

Garfield syrah, , barbera, ,Moulin cab