



## Fall 2018 / Winter 2019

### **Artisan Meat & Cheese Plate (Share It)**

prosciutto, speck ham, osso iraty & roquefort cheeses, black cherry marmalade, pickled peppers, cornichons & walnuts served w/baguette bread **23.**

### **Giant Pretzel**

12-inch pretzel w/honey mustard, horseradish cream & cheese dipping sauces **(VE) 15.**

### **Chickpeas**

chickpea tikka masala in coconut milk, tomato, garlic, & garam masala spices **(GF, VE, VG) 10.5**

### **Ravioli**

butternut-squash ravioli & mushroom ravioli in parsley cream sauce **(VE) 11.5**

### **Crab Skins**

fried potato skins w/blue crab meat, avocado cream, cheddar & jalapenos **12.**

### **Poached Egg**

poached egg over leeks w/in-house smoked scottish salmon, salmon caviar & aurore sauce **14.**

### **Winter Salad**

belgian endive salad w/chopped pecans, goat cheese, applewood smoked bacon & balsamic vinaigrette **12.**

### **S² Bistro Chopped Salad**

spinach, romaine & iceberg tossed with artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts & balsamic vinaigrette **13.**  
(topped with choice of grilled salmon, shrimp, beef or chicken, add **5.**)

### **Fire Grilled Flatbread Pizza**

our feature for the evening market price

### **Hot Prime Rib Sandwich**

shaved roasted prime rib on ciabatta roll w/apple-horseradish chutney, caramelized onions, aged new york cheddar, au jus served w/arcadian greens & house cut french fries **15.5**

### **Drover Hill Farms Sliders**

8oz local all natural grass fed angus ground beef w/roquefort cheese, applewood smoked bacon served w/house cut french fries **14.5**

### **“Impossible Burger”**

6 oz vegetable burger w/caramelized onions & cheddar cheese on a brioche roll served w/house cut french fries **(VE) 15.5**

### **Braised Beef “Pot au Feu”**

braised 3 hours in vegetable broth served w/marrow bone, vegetables, dijon mustard & sea salt **22.**

### **Lamb**

braised usda lamb foreshank in orange zest & tomatoes served w/egg noodles **29.**

### **Duck**

duck meatballs “au poivre” served w/sweet potato fries **19.5**

### **Yann’s Classic Trout**

“my mother’s way” with garlic and lemon butter served w/green beans & steamed potatoes **25.**

### **Indian Ocean**

catch of the day in coconut curry sauce w/pineapple, raisins, papadum & basmati rice **25.**

### **Ribeye**

grilled 13oz usda choice ribeye w/béarnaise sauce served w/greens & house cut french fries **34.**

**GF** gluten free, **VE** vegetarian, **VG** vegan

**Executive Chef Yann Guigné**

**Executive Sous-Chef Bob Smith**