



Special **DATE NIGHT MENU**

Choose a *shared* appetizer & two entrees ~ **\$ 75.00** per couple
Includes a bottle wine by your server's introduction
does not include tax or gratuity

Appetizer Selection

Roasted Beet Salad

Oven roasted red & baby gold beets over a mélange of crisp greens drizzled with Gracie's homegrown lemon thyme, local herb infused honey, & chevre vinaigrette – Finished with warm Chèvre encrusted with panko

Savory Pear Salad

Organic local Pear fanned with a smattering of beautiful Gorgonzola Bleu crumbles, over Artisan baby greens, chiffonade of iceberg & romaine ~ tossed with our special Gorgonzola bleu cheese dressing, finished with pan roasted honey'd walnuts

Bacon wrapped Shrimp

charcoal grilled and served with horseradish cream for dipping

Truffled Brussels

Guests rave reviews. . . locally grown Brussels Sprouts steamed and finished with a splash of cream house seasoned bread crumbs and & drizzle of white truffle oil

Crab Crêpes a lá riche

House made crêpes with citrus and fresh herbs. . . stuffed with Jumbo Lump Crab in a light tomato & scallion butter - drizzled with a melted leek and champagne buerre blanc

Artisan Cheese Plate

Cambozola Black Champignon ~ Manchego ~ Beemster ~ Boucheron
Grilled bruschetta, fruit, seasonal conserves, local herb infused honey

Fresh **Mission Fig Bruschetta**

Charcoal grilled bruschetta is the foundation for this beautiful spring piece-topped with fresh mission fig slices-a house made blackberry *mustardo* & imported French Boucheron cheese



Entree Selections

Breast of French Chicken

Stuffed under the skin with mushrooms, basil pesto, and mozzarella cheese - Pan braised and oven roasted and served with grille roasted fingerling potato & fresh vegetable

Linguine Bolognese

Imported semolina spaghetti with ground filet mignon as the base to this traditional sauce
With hand crushed tomato, fresh basil, and tiny diced vegetable
Finished with a splash of cream

Hawaiian Butter Fish

Wild caught Hawaiian Butter fish (Escalar) ~ Painted with a glaze of miso, a hint of Tamari soy, oil infused with fresh clementine ~ Charcoal grilled and served with pan roasted baby bok choy topped with a smattering of warm coulis of charcoal grilled vegetables

Grilled Eggplant Isle d' Capri

Sliced eggplant, painted with citrus & olive oil ~ charcoal grilled and served layered over fresh leaf spinach, topped with a hint of our marinara, fresh mozzarella, roasted red bell pepper & finished with extra virgin olive oil infused with fresh pesto

Cedar Plank **Salmon**

Fillet of Scottish wild salmon- pan browned and roasted to succulent tenderness ~ served with braised fennel bulb finished with a splash of cream & tiny roasted new potatoes

Filet Tail

Simply painted with extra virgin olive oil & charcoal grilled ~ served with béarnaise
Mashed russets & veg.

