

CHEF JEAN PAUL FONTAINE'S FEATURES

Friday & Saturday February 24-25

Foie Gras du Jour \$14.95

NC Rainbow Trout w/Cornbread Crawfish Stuffing,
Tasso Ham Ver Blanc & Sauteed Spinach \$19.95

Braised Niman Ranch Pork Shank w/Caramelized Brussel Sprouts
Cubed Potatoes & Cider Reduction \$20.95

Hand Cut Black Angus 12 oz NY Strip or Ribeye or 8 oz. Filet Mignon
Choice of Potato and Garden Salad \$19.95
Sub Small Chopped Salad Add \$3.50

Brazilian Black Bean Soup w/Chipotle Crema \$6.95
Chopped Salad \$7 Small \$5

Fresh Cod Fish & Chips \$14.95
Spaghetti with Meat Sauce & Salad \$8.95
Fried Oysters Starter \$9.95 Dinner \$18.95

Upside Down Pineapple Cake w/Coconut Whipped Cream \$7.95
Homemade Black Cherry & Chocolate Chip Ice Cream \$6
Selection of Artisan Cheeses with Fig Compote \$8.95

PR-tini \$9 Martinis & Cosmos \$5.50 Grey Goose or Hendricks \$7.50

Selection of Austrian Wines
Anton Bauer "Wagram" Pinot Noir, Tegernseerhof Rose
& Steininger "Young" Gruner \$6.50 per Glass
Red Seal & Blue Star Bottles \$2.50

Sunday Brunch 11-2