

main course

Pennsylvania roasted organic turkey	34
<i>chestnut and mushroom stuffing, broccoli rabe and sweet potato flan, wild cranberry compote with ginger, homemade cornbread and cognac gravy</i>	
lemon sole	27
<i>baked with capers and gruyere, ragout of shitake and port balsamic reduction</i>	
scallops salad	25
<i>coleslaw with smoked salmon and apple, frisée pomegranate dressing</i>	
venison medallion	32
<i>New Zealand venison saddle, leeks lasagna, red wine game sauce</i>	
filet mignon	36
<i>9 oz beef filet with a whiskey peppercorn sauce, pea shoots and twice baked potatoes</i>	
salmon pave with hay	22
<i>slightly smoked salmon steak served with “lyonnaise” style lentil and pommery mustard sauce</i>	
pork chop from “Berkshire”	29
<i>spaghetti squash, potato gnocci and a French blue cheese sauce with port</i>	
le steak grillé beurre maître d’hôtel	
<i>10 oz grilled certified angus sirloin, fries and mesclun</i>	29

Executive Chef Philippe Schmit