

APPETIZER

- Oyster \$3ea
Jumbo Shrimp \$6ea
with champagne mignonette, mustard-chili emulsion and lemon
LAURENT PERRIER BRUT, CHAMPAGNE, FRANCE 15
- Yellowfin Tuna Tartar 14
with avocado, cucumber and chili vinaigrette
PINOT GRIS, ADELSHEIM WILLAMETTE VALLEY, OREGON 13
- Marinated Salmon 14
with mushroom salad, truffle and saffron emulsion,
SAUVIGNON BLANC, PASCAL JOLIVET SANCERRE, FRANCE 13
- Herb Goat Cheese Spread 14
artisan cheese from drake family farms with kalamata olive baguette
PINOT NOIR, CHANSON BOURGOGNE ROUGE, BURGUNDY, FRANCE 13
- Griddle Crab Cake 14
on fire roasted tomato pepper vinaigrette
RIESLING, FELSER WEINBERGE LAGENRESERVE LETH, WAGRAM, AUSTRIA 12
- Speck "Tyrolean Prosciutto" and Local Lonzino "Dry Cured Berkshire Loin" 14
with marinated asparagus, roasted pumpkin, pumpkin seed oil, and fig balsamic
PINOT NOIR, BELLE GLOS MEOMI, CARNEROS 13
- Seared Diver Scallops 16
with pancetta, chanterelle mushroom, pearl onions and truffle essence
ST. LAURENT, WEINGUT AUER, THERMENREGION AUSTRIA 12
- Pot of Littleneck Clams 14
with apple-wood smoked bacon, flat parsley and lemon
CUVEE DU CENTENAIRE, LISTEL GRAIN DE GRIS FRANCE 9

SOUP AND SALAD

- 5 Spice Roasted Butternut Squash Soup 8
with lobster and cream
SAUVIGNON BLANC, PASCAL JOLIVET SANCERRE, FRANCE 13
- Tomato Burrata Mozzarella 8
vine ripe tomato medley, basil pesto, grilled baguette
PINOT GRIS, ADELSHEIM WILLAMETTE VALLEY, OREGON 13
- Organic Baby Mixed Green Salad 10
with cucumber, kalamata olives and aged orange blossom vinaigrette
PINOT GRIGIO, LIVIO FELLUGO ESPERTO, FRIULI, ITALY 11
- Beet and Goat Cheese Salad 12
with roasted nuts, frisee and white balsamic vinaigrette
SAUVIGNON BLANC, PASCAL JOLIVET, SANCERRE, FRANCE 13
- Green Kale Caesar Salad 12
with roasted marinated red and yellow tomatoes, caesar dressing
SAUVIGNON BLANC, PASCAL JOLIVET, SANCERRE, FRANCE 13
- Mizzuna and Frisee Salad 12
with blue cheese, asian pear and 50 year aged balsamic vinaigrette
RIESLING, FELSER WEINBERGE LAGENRESERVE LETH, WAGRAM, AUSTRIA 12

Mark Honeywell
Chef de Cuisine

Laurent Milliasseau
Restaurant Manager

Bernard Olbing
Restaurant Manager

Hermann Schäfer
Executive Chef & Director of F&B

Before placing your order, please inform your Server if anyone in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients.

MAIN COURSE

Fusilli Pasta 26

with braised short ribs of beef, mushrooms and natural burgundy reduction
RIESLING, SAINT M, PHALZ GERMANY 12

Linguini Pasta 26

with shrimp, clams, pei mussels and cognac - lobster reduction
ST. LAURENT, WEINGUT AUER, THERMENREGION AUSTRIA 12

Tarragon - Mushroom Crusted Filet of Salmon 30

on lilies potato puree, asparagus, porcini-riesling sauce and truffle essence
CHARDONNAY, FERRARI-CARANO, SONOMA COUNTY 16

Grilled Hawaiian Swordfish 33

with lemon basmati risotto, basil essence, olive tapenade and roasted pepper
PINOT GRIS, ADELSHEIM WILLAMETTE VALLEY OREGON 13

Seared Diver Scallops and Pancetta Wrapped Jumbo Shrimp 38

on lobster potato puree, roasted yellow - red tomatoes and lobster champagne sauce
BLEND „RUBIN GENUSS“ WEINGUT AUER, THERMENREGION AUSTRIA 9

Wagyu Burger “Snake River Farm American Kobe Beef” 21

with blue cheese, apple wood bacon, artesian bun, and thyme - garlic spiced shoestring fries
MERITAGE/CABERNET BLEND RESERVE, BV TAPESTRY, NAPA VALLEY 16

Pork Loin Vienna Style “Wiener Schnitzel” 26

with austrian potato & cucumber salads
ST. LAURENT, WEINGUT AUER, THERMENREGION AUSTRIA 12

Simply Roasted Free Range Chicken Breast Saltimbocca 26

with local duck prosciutto, avocado, gruyere cheese, baby arugula and parmesan polenta
PINOT NOIR, CHANSON BOURGOGNE ROUGE, BURGUNDY, FRANCE 13

Steak Frites 38

flat iron steak with thyme-garlic spiced shoestring fries and herb butter
CABERNET SAUVIGNON, HESS, CALIFORNIA 14

Loin of Venison and Quail Egg 38

on apple ragu, lingonberries apple-wood smoked bacon and calvados reduction
BLEND „RUBIN GENUSS“ WEINGUT AUER, THERMENREGION AUSTRIA 9

Filet Mignon 39

with trio of potatoes, roasted baby carrots, broccolini and chanterelle mushroom ragu
MERITAGE/CABERNET BLEND RESERVE, BV TAPESTRY, NAPA VALLEY 16

THREE COURSE PRIX-FIXE MENU 39

Organic Baby Mixed Green Salad

with cucumber, kalamata olives
and aged orange blossom vinaigrette

or

5 Spice Roasted Butternut Squash Soup
with lobster and cream

or

Grilled Hawaiian Swordfish

with lemon basmati risotto, basil essence,
olive tapenade and roasted pepper

or

Simply Roasted Free Range Chicken Breast Saltimbocca

with prosciutto, avocado, gruyere cheese, sage, baby arugula and parmesan polenta

or

Flat Iron Steak

with thyme-garlic spiced shoestring fries and herb butter

or

Flourless Chocolate Terrine “Traditional Austrian Dessert”

with whipped cream