

# Windows

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## -Starters-

### Lamb

*Chop, Wild Rice Salad, Chive Oil*

### Lobster

*Rouleaux, Corn Salad, Pickled Ginger Crema*

### Squash

*Brule of Butternut Squash, Fennel, Apple, Arugula, Nasturtium*

### Scallop

*Peas, Tarragon, Butter Sauce, Micro Herb*

### Ravioli

*Chantarelle, Sage, Brown Butter, Macadamia*

## -Soup-

### Onion

*Parisian Market Style, Crostini, Gruyere*

### Potato-Leek

*Shallot Hay, Annatto Oil*

## -Seafood-

### Salmon

*Wheatberries, Pecans, Maple Mustard Glaze*

### Shrimp

*Grits, Lemon, Oregano, Pecorino Romano*

### Du Jour

*Moroccan Cous-Cous, Peppers, Red Onions, Apricots, Olive Oil*

## -Salad-

### Fall Green

*Assorted Greens, Roquefort Cheese, Spiced Pecans, Pumpkin Seed Vinaigrette*

### Belgian Endive

*Frisée, Goat Cheese, Granny Smith Apple, Tadka Mustard Vinaigrette*

## -Entrée-

### Chicken

*Coq au Vin Style, Lardon, Potato Croquette*

### Portobello

*V\* Grilled, Polenta Fries, gremolata, Romesco*

### Duck

*Seared Breast, Beet Ginger Sauce, Confit Leg, Spinach*

### Sirloin

*Sweet Potato Espuma, Asparagus, Sage Demi*

### Pork

*Tenderloin, Walnut "Crunch", Poached Pear, Chardonnay Sauce*

## -Dessert-

### Crumble

*Spiced Apples, Whipped Cream*

### Cheesecake

*Chocolate Curls, Caramel Sauce*

### S'mores

*Flourless Chocolate Torte, Toasted Mallow, Graham Crumb*