

Collage

"Ingredients and Techniques From Around the World"

APPETIZERS

House cut Idaho Yukon gold potato chips with melted gorgonzola cheese and fresh scallion - 8

Grilled Tiger prawns with a Thai bbq glaze, fresh cabbage slaw and chili lime salt - 12

Duck confit, black bean and chevre quesadilla with a jicama-corn slaw and cilantro crema - 10

Hudson Valley foie gras on grilled Texas toast with sliced mango, balsamic blackberry coulis, shaved white chocolate - 16

Traditional style Peruvian Ceviche in a butter lettuce bowl with poached yam and corn - 13

SALADS - SOUPS

Fresh mozzarella and vine ripened tomato caprese with basil, olive oil and aged Balsamico - 9.50

Organic mixed field greens with an aged sherry vinaigrette - 7

Southwest Caesar with lightly grilled romaine, house made croutons, parmesan and cotija cheeses, chipotle Caesar dressing - 8

House made lobster bisque with herbed crème fraiche - 8

Soupe du jour - 7

ENTREES

Double R ranch New York steak served with truffle potato puree, sautéed petite beans and a wild mushroom demi - 27

Jamaican jerked chicken breast over coconut rice with homemade black bean sauce and mango salsa - 18

Paella of saffron risotto, andouilli sausage and tomato with sea scallops, prawns and clams poached in white wine and herbs - 24

Hand made three cheese ravioli with wild forest mushrooms and caramelized onion in a sherry cream sauce with a herb salad - 19

Lomo Saltado- a Peruvian stir-fry of marinated beef tenderloin strips, sweet peppers, chili's and fried potato over jasmine rice - 23

Angel hair pasta a lá pomodoro with fresh basil, sweet peas, fire grilled prawns and a white bean-garlic crostini - 19

Fresh fish of the day - market price

Locally raised Bison tenderloin with a potato-cheddar casserole, wilted spinach, cherry demi and a morel-sage butter - 38

* We are friendly to Gluten free, Vegetarian and Vegan, ask you server for recommendations*

SIDES - \$4

Sautéed petite beans Truffle potato puree Coconut rice

"Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illnesses, especially if you have certain medical conditions"

Executive Chef

An 18% gratuity may be added to parties of 6 or more - Sorry no substitutions