

cadence

First courses

Chilled grilled prawns/ smoked tomato cream/ fennel crisps	14.00
Oysters on a half shell/ mignonette sauce	18.00
Tomato bisque/ micro basil/ peppered parmesan cracker	7.00
Classic Caesar salad/ homemade croutons	9.00
Butter lettuce salad/ parmesan tuile/ marinated red onions/ heirloom tomatoes/ sweet potato chips/ champagne vinaigrette	9.00
Salmon trio/ smoked salmon crepe/ salmon tartar/ peppered seared salmon	12.00
Crab galette/ dijon cream/ mache lettuce/ shallot thyme vinaigrette	12.00

Main courses

Salmon/ herbed chickpea fritter/ tomato date chutney	24.00
Seared scallops/ truffle risotto/ grilled asparagus/ sundried tomato	28.00
Filet mignon/ crème fraîche potatoes/ roasted beets/ haricot vert	28.00
Twin double cut lamb chops/ carrot vadouvan/ braised mustard greens/ port plum reduction	26.00
Pan seared duck breast/ braised endive/ fried leeks/ demi soba	23.00
Oven roasted half chicken/ herb spaetzle/ wild mushroom ragout	19.00
Bucatini pasta/ putanesca sauce/ olive tapenade crustini	18.00

Side dishes

Grilled asparagus	5.75
Sautéed spinach	
Spaetzle	
Crème fraîche mashed potatoes	
Sautéed mushrooms	

Parties of six or more are subject to 20% gratuity

For catering and special events, please call
215.670.2366