

**Choice of One**

***Soupe A L'Oignon***

*Classic onion soup with grilled sourdough and Swiss baked gratinée*

***Boston Salad***

Wedge salad with Roquefort dressing, sliced ugly heirloom tomatoes candied bacon and pickled onions

***Cucumber Salad***

Shaved cucumbers, red onion and tomatoes tossed with boursin aioli

***Greek Shrimp and Orzo***

Fresh shrimp, avocado, orzo, olives, tomatoes, scallion, heart of palm and feta in a greek vinaigrette

***Mejillones***

Prince Edward Island Mussels in a sofrito and fennel broth with grilled sourdough

***Smoked Tomato Fondue***

Slow smoked tomato fondue baked with fresh mozzarella and served with French bread

**Choice of One**

***½ Chicken Brasserie***

Oven roasted and herb rubbed 1/2 chicken finished  
in a lemon jus with sweet corn succotash

***Kobe Beef Meatballs Au Poivre***

3 Kobe meatballs infused with smoked bacon herbs and garlic served with truffle mash, sauce au poivre and red onion crisps

***Braised Top Round and Oxtail Chili***

Slow braised top round on celery root puree with oxtail chili and parsnip crisps

***Paella***

Local fish, shrimp, mussels, chicken and chorizo infused with Arborio rice, sofrito Lobster essence, cilantro and vegetables

***Ginger Shrimp Stuffed Ravioli***

In a seafood Dashi with shitake mushrooms, scallions and Napa slaw

***Salmon Provençal***

Grilled Salmon medallion on a potato galette with confit tomatoes mushroom duxelle and saffron beurre blanc

**Choice of One**

***Key Lime Tart***

A Key's favorite served in a vanilla and white chocolate shell with Chantilly cream and fruit graffiti

***Espresso Chocolate Pots de Crème***

Espresso and Chocolate custard with biscotti

***Berries and Cream***

Fresh berries layered with crème anglaise and candied orange

***Chèvre Beignets***

Chèvre cheese stuffed pastries with warm chocolate sauce and strawberries

***Sorbet***

House made sorbet of the day