

Our chefs are constantly introducing new menus for our residents. Each of these culinary experiences are available for a special celebration or simply to treat yourself.

First Course

French Onion Soup

Three varieties of Onion, Gouda and Emmentaler Gratin

Endive Salad

Endive, Fennel, Walnuts, Onion, Black Trumpet Mushrooms and Pear served with Walnut Dressing

Fisherman's Dream

Poached Egg, Toast and Mussels served with a Tarragon Cream Sauce

Entrée

Rack of Lamb

Half rack of Lamb coated with Mustard and fresh Herbs, served with roasted Potatoes and fresh Greens

Green Circle Heritage Chicken

Roasted free range Chicken with Chestnuts, Shrimp, Kale and roasted Sunchokes

Diver Scallops

Seared in brown Butter, served with wilted Arugula, roasted Sweet Potatoes and Brioche



Dessert

Turtle Cheese Cake

Topped with Vanilla Sauce and Strawberries

Three Layer Chocolate Cake

Topped with Whiskey Whipped Cream and Mint

Rustic Triple Berry Tart

Blueberries, Raspberries, Strawberries and Whipped Cream

Enjoy Coffee, Tea or Herbal Tea along
with a nice treat on us.

Sharing is not available. Restaurant minimum is \$12.00.
\$10.00 per person service charge for unfulfilled reservation.
Credit cards accepted.

