

DINNER AT

ROUNDHOUSE

starters

roasted roma tomato cognac soup, *puff pastry fleurons*

8.5 / 9.5

chilled shrimp and lobster soup, *fresh herbs, avocado, and crème fraîche*

9.5 / 10.5

tossed salad of baby greens, *herbed crostinis, lemon vinaigrette*

6 / 9

warm asparagus and morel salad, *mache lettuce, arugula, truffle vinaigrette*

15

ragoût of fresh northwest wild mushrooms, *puff pastry bouchée, marchand de vin*

15

pan seared day boat scallops, *sweet corn pudding, pinot noir beurre rouge*

16

entrées

warm baby spinach & duck breast salad, *chèvre croquettes, caramelized bacon, aged balsamic vinaigrette*

21

grilled eggplant roulade, *herb scented cous cous, summer vegetables, tomato nage*

22

grilled free range chicken breast, *sautéed russet potato cake, fresh summer morels, chardonnay sauce*

26

stuffed giant prawns glacé, *lump crabmeat, lemon scented rice pilaf timbale*

27

sauté of escolar, *savory tomato basil pudding, herbed beurre meunière*

28

sautéed fruits de mer, *saffron scented fettuccini, lobster, red crab, shrimp, scallops, cream, tomato concassé, summer vegetables*

29

filet mignon of prime beef, *chive and roasted garlic mashed potatoes, merlot essence*

32

double rib new zealand lamb chops, *potatoes anna, summer vegetables, sauce niçoise*

34

medallions of elk tenderloin, *herbed spätzle, port infused game sauce*

36