



Chef Xavier Deshayes

Appetizers

Winter Soup of The Day 12

Caesar Salad / Sauteed Tiger Shrimp / Parmesan Dressing 14

Haywood's Greens (Paradox Farms) /Apple/Smoked Salmon/Lemon Emulsion 14

Exotic Mushrooms Risotto / Parmesan Shavings 14

Beef Tartare/Celery root Remoulade/Capers/Cornichon/Mayonnaise Sauce 16

Entrees

Chicken - *Roasted Airline Breast / Roasted Fingerling Potatoes / Spinach / Pinot Noir Sauce 26*

Salmon - *Pan Seared / Roasted Winter Roots / Brussels Sprouts / Shallot Chardonnay Sauce 28*

Tenderloin - *Garlic Mashed Potatoes / Mushroom Fricassee / Tarragon Bearnaise Sauce 36*

Ribeye - *Garlic Mashed Potatoes / Mushroom Fricassee / Tarragon Bearnaise Sauce 34*

Pasta - *Haywood's Spaghetini / Creamy Truffles Sauce 18*

Desserts

Chocolate Torte/ Seasonal Crushed Berries 10

Seasonal Dessert Prepared Daily 12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.