



## **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 40*

**Ribeye** - *Garlic Mashed Potatoes / Mushroom Fricassee / Tarragon Bearnaise Sauce 38*

**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.