

Chanterelle

First Course

Coconut Milk Calamari

Marinated calamari lightly breaded and fried, served with sweet and spicy aioli. 9.95

Chilled lemon and white wine poached gulf shrimp

Served with cocktail relish, chipotle aioli and seasonal sprouts 9.95

Seared diver scallop with Chanterelle Mousseline

Topped with foie gras butter served on a bed of young Frisee tossed in truffle vinaigrette 10.95

Jumbo Crab Cake

Dungeness lump crab meat seared served over roasted red pepper coulis and topped with sweet cauliflower puree 11.95

Seared Foie Gras

With grilled brioche and balsamic cabernet syrup 15

Second Course

Chanterelle House Salad

Mixed greens, baked chevre, toasted almonds, persimmon, shaved onion and stone-ground mustard vinaigrette 9

Baby Spinach Salad

With feta cheese, candied walnuts, crackling' shallots, house dried cherries, tossed with sherry vinaigrette 9

Belgian Endive Salad

mixed greens, bosh pear, shaved onion Maytag blue cheese, and apple cider vinaigrette 9

Main Course

Chef's Fresh Fish Selection

Style and fish selection change daily 28

Grilled Vegetable Napoleon

Creamy local cheddar polenta, white truffle oil and fine herbs 17

Cedar Roasted Salmon

Honey balsamic glazed eggplant, root vegetable lentils, grilled vegetables, and stone ground mustard sauce 24

Penne from Heaven

Roasted red peppers, spinach, tomatillo, artichoke hearts, garlic, asparagus, extra virgin olive oil 17

Espresso Rubbed Filet Mignon

With roasted fingerling potatoes creamed wild mushrooms and veal demi glaze 33

Grilled Double Cut Pork Chop

Butternut squash mashed potatoes, young seasonal vegetables and pomegranate glaze 26

Grilled Rack Of Lamb Persillade

Potato fennel gratin, miniature vegetables, sweet onion cranberry relish and rosemary roasted garlic sauce 34

Breast of Capon Murat

Wild rice blend, artichoke hearts, wild mushrooms, tomatoes concasse 25

Seared Day boat Scallops

With warm sea bean and roasted corn salad and sauce beurre blanc 27

Chef De Cuisine Jua Moore

Our menu features local, organic & sustainable products

Parties of six or more subject to an 18% gratuity

Split Plate Charge \$5.50