

Chef Andrew Welcomes You to Dinner at the Gates

Starters

Soup du Jour

Classic French Onion Soup

9

Organic Baby Spinach Salad

Warm Applewood Smoked Bacon Vinaigrette, Shaved Red Onion

Greek Feta Cheese

11

Petite Iceberg "Wedge" Salad

Maytag Bleu Cheese "Boulders"

Crispy Pancetta and Buttermilk Dressing

10

Seared Hudson Valley Foie Gras

Crispy Wontons and Papaya Napoleon

Lingonberry Jam

18

Maine Diver Scallops

Apple and Pear Ragu

Sweet Corn Broth, Golden Caviar

12

Mains

Coriander Crusted Duck Breast

Duck a la Orange, French Lentils

28

Veal Rack

French Herb and Mustard Crusted

Italian Polenta, French Beans

42

Braised Colorado Lamb Shank

Braised with Harvest Vegetables

Creamy Polenta, Gremolada, Wild Game Jus

36

Roast Northern Walleye

Confit of Heirloom Tomatoes

Living Watercress, Chardonnay Bur Blanc

32

Prime N.Y. Strip

Whipped Yukon Gold Potatoes

Tobacco Onions

45

Deep Water Monkfish

Stir Fry Vegetables

Buckwheat Soba Noodles, Spicy Peanut Sauce

26

Black Angus Filet Mignon

Buttermilk Fried Oysters

Cream Spinach, Sauce Béarnaise

48