

Vue

appetizers

Olives	green Lucques	5
Chicken Liver Pate	pickled vegetables and toast	7
Charcuterie	sopressata, capicola, cherry mustard & pickles	7
Braised Snake River Farm Pork Belly	sweet potato, pear & watermelon radish	10
Pastis & Juniper Cured Scottish Salmon	mustard-crème fraiche, potato & fennel salad	9
16 Month Cured Country Ham Salad	with cantaloupe, balsamic & Marcona almonds	8
Salad of Romaine Lettuce & Frisee	roasted garlic dressing & croutons	7
Mushrooms on Toast	poached local egg, asparagus, Mornay & crispy pancetta	10
Composed Cheese Plate	with accompaniments	12
	Roquefort, France	
	Brilliat Savarin, Triple Cream, France	

entrees

Berkshire Bone In Pork Chop	sweet potato gratin, haricot vert, Balsami & honey glaze	19
6 oz. Painted Hills Bistro Filet	tomato butter, fingerling potatoes & roasted mushrooms	23
Sonoma Duck Confit	with a salad of potato & asparagus, peach marmalade	22
Maine Scallops	yellow corn sauce, grilled zucchini & roasted shallot	21
Loch Duart Salmon	Jasmin rice, mint & basil cucumbers, Madras curry sauce	19