

Vue

appetizers

Olives green Lucques	5
Chicken Liver Pate pickled vegetables and toast	7
Charcuterie sopressata, chorizo, cherry mustard & pickles	7
Braised Snake River Farm Pork Belly arugula, apple & watermelon radish	10
New Zealand Lamb Chops mint - walnut pesto	11
Grilled White Shrimp charred tomato - horseradish sauce, lemon confit	9
Salad of Bibb & Frisee Lettuce fresh herbs, cucumber, Banyuls vinaigrette	7
Mushrooms on Toast poached local egg, asparagus, Mornay & crispy pancetta	10
Composed Cheese Plate with accompaniments	12
Roaring 40's Blue, Australia	
Brilliat Savarin, Triple Cream, France	

entrees

Berkshire Bone In Pork Chop sweet potato gratin, haricot vert & agrodolce	19
Painted Hills Bistro Filet fingerling potato, red wine demi glace, roasted mushrooms	21
Chicken & Mushroom Ravioli braised leeks, baby shiitake mushrooms & duck jus	17
Maine Scallops leek & Benton bacon corn saute, baby carrot, lemon vinaigrette	21
Loch Duart Salmon wild Basmati rice, beets, asparagus & pickled mustard seeds	19

sides

roasted asparagus with marcona almonds	5
macaroni, mushroom & Gruyere gratin	6
Farside Farms Poached egg with truffle salt	4