



**GLUTEN FREE MENU  
FALL 2011**

**APPETIZERS**

**Crispy Potato Croquettes**

*Salted Cod, Chive, Smoked Paprika, Macadamia Nut Romesco*

**Fuji Apple Salad**

*Smoked Tamari Almonds, Madras Curry Purée  
Tonic #3 Sherry Bourbon Vinaigrette*

**Yuzu Crab Stuffed Shrimp**

*Jalapeno, Shiso & Garlic Aioli*

**California Roll 8.95**

*Snow Crab, Avocado, Cucumber, Sesame Seeds*

**ENTRÉES**

**Brown Butter Seared Salmon**

*Maple Cranberry Sausage & Warm Potato Salad, Stone Ground Mustard*

**Asian Style Coq au Vin**

*Sake Braised, Eringi Mushrooms, Bacon, Red Pearl Onions, Fingerling Potatoes,  
Lotus Root & Daikon*

**Cherry Stuffed Pork Tenderloin Roulade**

*Forbidden Black Rice, Pea Tendrils, Butternut Squash, Wasabi Demi Glace*

**Slow Cooked Veal Breast**

*Crab & Bacon Hash Browns, Over Easy Egg, Veal Jus*

**DESSERT**

**Roy's Melting Hot Chocolate Soufflé 9.95**

*Belgian Chocolate, Raspberry Coulis, Vanilla Bean Ice Cream*

**Also Available as \$35.95 Three Course Prix Fixe**