



**GLUTEN FREE MENU
FALL 2011**

APPETIZERS

Fuji Apple Salad 8.95

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

Yuzu Crab Stuffed Shrimp 11.95

Jalapeno, Shiso & Garlic Aioli

Roasted Butternut Squash Soup 6.95

Cranberries, Toasted Pepitas, Spiced Crème Fraiche

Pan Seared Rock Shrimp 9.95

Anson Mills Poblano Cheese Grits, Wild Mushrooms, Yuzu Butter

ENTRÉES

Brown Butter Seared Salmon 25.95

Maple Cranberry Sausage & Warm Potato Salad, Stone Ground Mustard

Asian Style Coq au Vin 23.95

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

Cherry Stuffed Pork Tenderloin Roulade 24.95

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

Hawaii Kai Style Beef Short Ribs 26.95

Honey Mustard, Yukon Mash, Broccolini, Natural Braising Sauce

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