



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

Crispy Shallots, Jalapeno, Shiso & Garlic Aioli

California Roll 8.95

Snow Crab, Avocado, Cucumber, Sesame Seeds

Lilikoi Mixed Greens 8.95

Candied Pistachio, Smoked Gouda, Asian Pear and Lilikoi Caviar

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*

Spanish EVOO and Garlic Grilled Hanger Steak 25.95

Danish Bleu Cheese Au Gratin, Smoked Paprika Demi

Cherry Stuffed Pork Tenderloin Roulade 25.95

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

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