



**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*

**Steamed Little Neck Clams 10.95**

*Shiro Miso Broth, Wakame, Negi*

**Teppanyaki Seared Tiger Shrimp Sticks 10.95**

*Cucumber Namasu, Wasabi Cocktail Sauce*

**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*

**Teppanyaki Seared Barramundi 25.95**

*Fried Brussel Sprouts, Braised Pancetta, Truffle Cauliflower Purée*

**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**