

STELLAR

Restaurant & Wine Bar

Starters

Organic Spanish Pea Soup (\$8)

Garnished with Crispy Ham

'15 Louis Jadot Chardonnay, France (\$9)

Local Mixed Green Salad (\$8)

English cucumber, tomatoes, farm egg, shaved red onion, house vinaigrette

Dibon Brut Cava, Spain (\$8)

Grandma's Black Bean Chorizo Soup (\$8)

Chef Selvin's family recipe, mildly spiced.

Cheese & Charcuterie Plate*

Choice of 4 (\$18), 5 (\$22), 6 (\$26)

Montcabrer Goat Cheese, Cypress Grove Truffle Tremor, Thomasville Tomme, Red Dragon, Drunken Goat, Humboldt Fog, Country Pate, Serrano Ham, Prosciutto, Smoked Salmon

'13 Borgo Conventi Pinot Grigio, Italy (\$11)

Small Plates

PEI Mussels (\$18)

10 Prince Edward Island mussels done in a fresh garlic white wine sauce

'15 Jim Barry Riesling, Claire Valley, Australia (\$9)

Bangkok Shrimp (\$11)

Lightly breaded, spicy orange horseradish sauce

'14 Dobbles Estate Pinot Gris, Willamette, OR (\$10)

Roasted Brussels Sprouts (\$8)

Olive oil roasted red peppers

'13 Laguna Ranch Chardonnay, Russian River Valley, California (\$13)

Truffle Fries (\$10)

White truffle oil, fresh parmesan, lemon-thyme aioli

Pol Clement Brut, France (6oz spilt) (\$8)

Entrees

6oz. Prime Center Cut Filet Mignon (\$35)*

Cooked in Cognac Peppercorn Sauce, served with rosemary roasted potatoes and broccoli

'12 Chateau Famaey Ele en Fut De Chene Malbec, Cohors, France (\$10)

Pan Seared Atlantic Salmon (\$27)*

Seared in a lemon white wine sauce

'14 Drylands, Sauvignon Blanc, Marlborough (\$12)

Ashley Farm's Stuffed Chicken (\$25)

Braised green stuffed roasted potatoes, maitake mushroom, crème wine sauce

'14 Domaine Sautereau, Sancerre, France (\$14)

Jumbo New Bedford Massachusetts All Natural Diver Scallops (\$28)*

Parmesan Reggiano seared, with asparagus and rosemary roasted potatoes

'15 Voix de la Vigne Pinot Gris, Willamette, Oregon (\$11)

PEI Mussels (\$26)

18 Prince Edward Island mussels done in a fresh garlic white wine sauce

'15 Jim Barry Riesling, Claire Valley, Australia (\$9)

Fondue & Desserts

Sweet Potato Cake (\$9)

Chocolate Cake (\$8)

Peanut Butter Cake (\$9)

Chocolate Fondue (For two) (\$15)

Paddy Cake (\$9)

Key Lime Pie (\$7)

Pineapple Cake (\$8)

Sweet Potato Cake (\$8)

Apple Pie (\$8)

Carrot Cake (\$8)

Coconut Cake (\$9)

Chocolate Cheesecake (\$8)

Consuming raw or undercooked meat, seafood and poultry increases your risk for food-borne illness