

The White House

First course choices:

(\$9 a la carte)

Smoked Salmon rose with avocado; vinaigrette
Grilled artichoke cake red pepper sauce
Gratin of NZ Greenlip mussels in almond butter
Shrimp cake, pineapple rum and dill sauces
Chicken Wellington, cranberry chutney
Gratin of escargots in garlic parsley butter
Baked onion tart
Lobster ravioli sauce nantua

Second course choices:

(\$8 a la carte)

Buttered lobster broth, lobster medallions and fine herbs
Caesar salad
Organic field greens with warm bucheron, candied pecans, and raspberry vinaigrette
with walnut oil
Baked onion soup
Greek salad, organic arugula greens with kalamata olives, feta cheese, and roasted
almonds

Main course choices:

(\$23 a la carte)

**Crisp roast duckling, black currant sauce*
**Pan seared and herb encrusted ahi tuna filet, pineapple rum and beurre blanc sauces*
**Baked crab stuffed Tilapia; beurre blanc*
**Grilled halibut cheeks, safran aioli*
**Roast poussin (young hen) stuffed with chicken mousse; brandied orange sauce*
**Sautéed white veal rib eye, port wine glaze and mushroom ragout*
**Roast rack of lamb Dijonnaise, gratin Daupinoise; natural juices*

Three-course Dinner: \$37

Specials available for additional \$7:

Grilled Holland dover sole ca[er beurre blanc ; Filet of beef béarnaise sauce
course wine pairings available

375-9626

-Please do not use cellular phones in the restaurant-
-18% gratuity added for parties of 6 or more people-