



**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

California Roll 8.95

Snow Crab, Avocado, Cucumber, Sesame Seeds

Smoked Tomato Bisque 6.95

Avocado Crema

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

Rainbow Peppercorn Crusted Hawaiian Tombo 24.95

Heirloom Tomato Caprese Relish & Fig Vincotto

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