

Vincent

30 years
1986-2016

Our dinner menu changes frequently. This is a sample and not all dishes may be available.

Starters

- *Duck Tamale with Anaheim Chile and Raisins
- *Smoked Salmon Quesadilla with Horseradish Cream
- *Crispy Potato Pancake with Lobster and a Ginger Dressing
- *Sea Scallops with Sautéed Spinach and White Truffle Beurre Blanc
- *Anaheim Chile Stuffed with Wild Mushrooms, Lobster and Goat Cheese
- *Seared Foie Gras with Poached Pears in a Balsamic Reduction

Soups and Salads

- Lobster Bisque
- Wild Mushroom Soup
- *Maine Lobster Salad with Avocado, Heirloom Tomato, Roasted Corn and Asparagus with Orange Olive Oil Dressing
- Spinach Salad with Glazed Pecans, Bacon, Mushrooms and Balsamic Dressing
- Radicchio Salad with Endive and Arugula with a Cranberry Vinaigrette

Main Course

- **Rack of Lamb with Thyme, Rosemary, Garlic and Spicy Bell Pepper Jelly
- **Beef Tenderloin with Green Peppercorn Sauce
- *Maine Lobster with House Made Basil Pasta
- *Duo of Pan Seared Atlantic Halibut and Lemon Sole with Basil, Olive Oil and Quinoa with Roasted Vegetables
- **Veal Loin with Wild Mushrooms and Red Wine Thyme Sauce
- *Macadamia Crusted Sea Scallops with Basil Beurre Blanc
- *Duck Confit with Pommes Lyonnaise and Cranberry Sauce