

Lunch Menu

Starters

OUISIE'S SPLENDID SPUD

SLICES OF BAKED CALIFORNIA WHITE POTATOES, SLICED GARLIC,
E.V.O.O, DOLLOP OF SOUR CREAM, FRESH DILL, CRACKED BLACK PEPPER,
LEMON, CAVIARAND LOVELY BITES OF SAUTÉED BELLY OF THE SALMON

DRIED FIG & ARUGULA SALAD WITH BLUEBERRY GOAT CHEESE

CARAMELIZED CALIFORNIA FIGS, WARM GOAT CHEESE BALLS, BABY HEIRLOOM TOMATOES,
TOASTED WALNUTS, JULIENNE GREEN APPLE & PEARS WITH BALSAMIC VINEGAR

Entrees

CRISPY FLOUNDER

ON A BED OF SAUTÉED CABBAGE & GREEN LEAF &HERB RISOTTO
WITH A LEMONY HERB BUTTER SAUCE

OUISIE'S MEATLOAF WITH CHIPOTLE KETCHUP

SERVED WITH GARLIC MASHED POTATOES AND GLAZED CARROTS



Dinner Menu

Starters

GRAPEFRUIT & RED ONION SALAD
ON ROMAINE LETTUCE, BELGIAN ENDIVES & HONEY LIME POPPY SEED DRESSING

BRANDIED OYSTERS
IN A SPICY BROTH REDUCTION OF BUTTER, SCALLIONS, GARLIC, WORCESTERSHIRE PARSLEY & FLAMED WITH BRANDY, SERVED WITH FRENCH BREAD FOR DIPPING

Entrees

BACON WRAPPED QUAIL
FILLED WITH VEAL, PROSCIUTTO, HERBS & APPLES
WITH MASHED SWEET POTATOES AND RED SWISS CHARD

FRESH BROILED SEA RAINBOW TROUT FILLET
IN A DILL BUTTER SAUCE, AND HERB BABY HEIRLOOM TOMATOES AND GREEN BEANS

BRAISED SHORT RIB AU JUS
CREAMY MASHED POTATOES, ROASTED BABY LEEKS, CARROTS AND HARVEST SNAP PEAS

Desserts

LEMON ICE BOX PIE
TART LEMON PIE, GARNISHED WITH
WHIPPED CREAM & LEMON ZEST WITH A GRAHAM CRACKER CRUST

APPLE STRUDEL
LAYERS OF FRESH APPLES LAYERED IN A FLAKY PUFF PASTRY