



CREEKSIDE ~ DINING

APPETIZERS

PRAWNS MEUNIERE	20	butter, garlic, meyer lemon, vin blanc
SEA SCALLOPS	21	seared day boat scallops, light saffron herb cream, puff pastry
AHI TUNA	20	lightly peppered and grilled, horseradish, thyme sauce
LOBSTER TAIL	38	poached cold water lobster, lime beurre blanc
SMOKED SALMON	19	GV Farms chiogga beets, cucumber, capers, red onion, red pepper vinaigrette
LOBSTER RAVIOLI	20	fresh house made ravioli, crème, lobster butter, basil
TORTELLINI LA FORET	16	sautéed porcini mushrooms, aged garlic, cream
ESCARGOT	20	garlic butter, pernod
QUAIL	20	roasted Canadian quail, huckleberry reduction
BEEF TAR TAR	17	GV farms beef, potato truffle cream, crispy potato julienne
FOIE GRAS	34	duck foie gras, roasted plum golden balsamic reduction
OSETRA CAVIAR		buckwheat blini, house cultured crème fraiche, sweet onion, capers
IMPERIAL OSETRA	200	
KALUGA	120	
SIBERIAN	90	

SALADE

SALADE FRANCAISE	14	butter lettuce, marinated cucumber, shaved radish, mustard tarragon vinaigrette
ROMAINE SALAD	15	hearts of romaine, house made caesar dressing, parmesan cheese, croutons
LA FORET	16	bay shrimp, GV farms kookaburra spinach, shaved radicchio, red pepper vinaigrette
SOUP du JOUR	11	

ENTRÉES

AHI TUNA	45	lightly peppered and grilled, horseradish, thyme sauce
PRAWNS MEUNIERE	42	butter, garlic, meyer lemon, vin blanc
SALMON	44	poached in chambord, port wine reduction
LINGUINE VEGETARIEN	32	sautéed farmers market vegetables, olive oil, sun dried tomatoes
PASTA FRUIT DE MER	48	sauté of scallops, prawns, vin blanc, garlic, meyer lemon, tomato
TORTELLINI LA FORET	32	sautéed porcini mushrooms, aged garlic, cream
LOBSTER RAVIOLI	42	fresh house made ravioli, crème, lobster butter, basil
BREAST OF CHICKEN	38	mushrooms, champagne cream sauce
QUAIL	42	roasted Canadian quail, huckleberry reduction
TOURNEDOS OF BEEF CHANTERELLE	54	tenderloin medallions, golden chanterelle, ginger brandy
VEAL	56	veal tenderloin, shiitake mushrooms, calvados brandy cream sauce
RIBEYE	58	dry aged fire grilled bone-in 14oz angus beef, porcini truffle butter
RACK OF LAMB	58	garlic and rosemary roasted Australian lamb, natural jus, tarragon mustard
RACK OF VENISON	64	roasted rack of New Zealand venison, dark cherry aged balsamic reduction
WILD BOAR	56	sage crusted medallions of wild boar, roasted garlic cabernet sauce
BISON	58	buffalo ribeye, peppercorns, cabernet, GV Farms sage and courvoisier
ELK	68	roasted New Zealand elk loin, portabella cognac demi glaze reduction
AMERICAN WAGYU	95	snake river center cut tenderloin, cabernet peppercorn sauce, sage, cognac

A Votre Santé

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gratuity of 20% will be added to parties of 6 or more.