

The Greenporter Hotel

la Cuvée

BISTRO & WINE BAR

L'amour au la Cuvée...in four courses

Le Salade

Salade de Cerisoles

Mesclun greens with Barolo-braised cherries garnished with candied Pecans and Balsamic reduction
Perfect with a local blend First Crush Red, Bedell Cellars \$10

Pour Commencer

choice of
the following appetizers

Bisque au legumes blancs d'hiver

White root vegetables, caramelized shallots and fresh herbs blended into a velvety bisque and finished with white truffle oil
Try with a glass of local Festival Chardonnay, Paumanok Vineyards \$7

Paté de la Maison

Our house made with local duck, port and black truffles. Served with cornichons and Dijon garnish
Perfect with a glass of local Pinot Noir, Castello di Borghese \$15

Des huitres à la Nouveau Orleans

Crispy local oysters from Pipe's cove. Served on pillows of buttered brioche with a "Po" boy dijonnaise
Try with a glass of local Gewürztraminer, Corey Creek Vineyards \$15

Les Plats

choice of
the following entrées

Les Ravioles a l'homard**

**Vegetarian Option available upon request

The lightest pockets of Ravioli filled with chunks of fresh lobster. Served with lobster coulis
Perfect with a local blend Red Table Wine, Shinn Estates \$10

Filet Mignon au jus avec Tartelette de champignons

Cabernet-marinated filet mignon grilled to order. Served au jus with a wild mushroom Tartelette
Try with a glass of Nabuko, Spain \$9

Poulet aux amandes et roses

A succulent chicken breast braised in a honey almond and rose sauce. Served with wild-rice mushroom pilaf. Adapted from Rose Quail recipe from the movie *Like Water for Chocolate*
Perfect with a glass of Chenin Blanc, Backsburg, South Africa \$10

Les Desserts

choice of
the following desserts

Le Chocolat Chaud

Our famous hot chocolate. A silky blend of the finest chocolate from Belgium and Mexico, finished with fresh cream and served with warm beignets
Try with a snifter of Patron XO Café \$12

Crème brûlée Grand Marnier

The Chef's homemade Grand Marnier custard
Perfect with a glass of local dessert wine Late Harvest Chardonnay, Pindar Vineyards \$12

Mousse au chocolat

Dark Belgian chocolate mousse, our own guiltless butter-free and cream-free recipe
Try with our infamous double shot Espresso Martini \$12

February 14th, Sunday: 4:30 pm early seating only \$39.00 per person
6:30 pm and 8:30 pm seatings \$55.00 per person
does not include beverages, tax nor gratuity

We support local farmers and purveyors to bring you the best seasonal products



This hotel is a "Green" property certified by the Green Hotels Association ®



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