

City Hotel Restaurant

First Course

Organic "Little Gem"

Butter leaf, chanterelle mushrooms & City Hotels French dressing 8.

Mixed baby greens

radish, cucumber, pear tomatoes, Spanish sherry vinaigrette 7.

Belgium Endive

Watercress, Applewood bacon, hazelnut, Pears Pecans 9.

City Hotel French Onion Soup

Port wine & gruyere cheese 7.

Soup Du Jour

6.

Second Course

Escargot

Garlic, Fresh herbs, Shallots, Butter 16.

Jeff's Crab Cakes

Dungeness crab cakes, served over red bell peppers & onion confit, orange/chervil remoulade 10.

Hot Pacific Oysters

Garlic, shallots, chantrelle mushrooms, watercress, smoked ham, parmesan cheese, glazed with Bechamel sauce, bread crumbs 12/24.

Cold Pacific Oysters

On the half shell, served over ice with cocktail, lemon 12/24.

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Entrée

Lobster Whisky

Lobster, Kentucky bourbon, cream & butter served Vol-au-vent

36.

Sweetbreads

Pan seared with cognac, wild mushrooms, shallots, cream, fresh herbs

26.

Portabello Mushroom

Grilled vegetable Napoleon, layered with truffle oil & balsamic reduction

20.

Filet Helder

Pan seared Angus filet, Bordellase, Bernaise, garnished with tomato provincial

32.

Braised Chicken

*Applewood bacon, mixed olives, mushrooms, fresh thyme, shallots,
red wine, chicken Jus*

23.

Charbroiled Pork

Karobuta Pork tenderloin, orange honey glaze, Dijon mustard, shallots

28.

Pan Roasted Duck "Liberty Duck" Breast

Sauteed with red wine, demi glaze, Vanilla bean, organic dried apricot butter

29.