
PUCK'S POTIONS

Sparkling

Marquis de la Tour Brut Rosé NV, France \$9 \$36

Elyssia Gran Cuvée NV Brut, Spain \$12 \$48

Col Vektor Prosecco di Valdobbiadene NV, Italy \$13 \$52

Veuve Clicquot Yellow Label NV, France \$78

White

Sauvignon Blanc, Domaine Jacky Preys, France, 2008 \$9 \$36

Riesling, Snoqualmie, Washington, 2009 \$11 \$44

Viognier, Chono, Chile, 2009 \$10 \$40

Chardonnay, Patch Block, France, 2009 \$9 \$36

Red

Pinot Noir, Main Street Winery, California, 2008 \$11 \$44

Merlot, Vieux Chêne Organic, France, 2008 \$9 \$36

Negroamaro, Cantele Telero, Italy, 2008 \$8 \$32

Monastrell, Castaño, Spain, 2008 \$9 \$36

Bordeaux, Château La Tonnelle, France, 2005 \$10 \$40

Malbec, NQN Picada 15, Argentina, 2009 \$9 \$36

Cabernet Sauvignon, Gouguenheim, Argentina, 2008 \$10 \$40

YUM-YUM'S SOUPS

Served with fresh French bread

Roasted Pumpkin Soup \$5.75

Free-Range Chicken and Rice Soup \$5.75

OSCAR'S OPEN-FACED SANDWICH TRIO \$11.00

Served with mixed green salad

Roasted Salmon Filet, Caramelized Onions, Watercress, Cucumber & Dill Relish

Braised Short Rib of Beef, Apricot Glaze, Vermont Cheddar Cheese and Whipped Horseradish Cream

Roasted Vegetables with Goat Cheese and Olive Tapenade

KO-KO'S CLASSIC SANDWICHES

Served with mixed green salad

Roasted Turkey Breast on Brioche Roll \$12.00
accompanied by sliced avocado, plum tomato and topped with onion relish

Grilled Pepper, Mozzarella & Fontina Cheese Panini \$12.00
with tomato-olive spread

Croque Monsieur on Sourdough Bread \$12.00
ham, Swiss cheese and Dijon mustard

ELSA'S ENTREE SALADS

Grilled Chicken Salad \$12.00
baby spinach leaves, roasted cherry tomatoes, hearts of palm, egg, smoked shiitake mushrooms, shallots, and red wine vinaigrette

Thai Spicy Duck Breast Salad \$12.00
orange glaze, Thai vegetable mix and blood oranges

CARMEN'S SAVORY FARE

Shrimp and Pancetta Tart \$10.75
farm egg, lemon and scallions with remoulade sauce

Bacon & Swiss Cheese Tart \$10.75
farm egg and chives

Warm Cheese Trio in Puff Pastry \$10.75
with black-currant sauce

SONIA'S SWEETS A LA CARTE

Mason's Macaroons \$6.00

Fraquita's Fresh Seasonal Fruit Plate \$4.50

Tosca Bar \$3.50

Amelia's Chocolate Raspberry Bar \$3.50