

# DINNER MENU



## APPETIZER



Endives Salad in Balsamic Vinaigrette, Walnut, Granny Smith Apple, Prosciutto | GF| V| VG | 16

Villa Cornelia Caesar Salad – with Bacon, Croutons and Shaved Parmesan | V | VG | GF | 17

Open Face Ravioli with Sautéed Shrimp and Calamari- Leek Fondue,  
and Chai Thé Sauce |17

Warm Mushroom Salad- Shallots served with Asparagus in Puff Pastry,  
Saffron Cream Sauce |17

Salmon Panzanella With Green Beans- Tomato and Green Beans Tartare, Marinated Salmon, Blonde Frisée,  
Basil and Mint Sorbet |GF|V| 16

Gazpacho soup

Tomato, Cucumber Gazpacho with Raspberry Vinegar, Dijon Mustard Ice Cream |GF| V| |V| 15

## ENTRÉE



Medallions of Pork Tenderloin, Pomme Grenaille with Bacon, Pearl Onions,  
Mushrooms, Green Beans, and Pommery Mustard Sauce. |GF| 33

Salad Niçoise served with Pan-seared Trout, Anchovies ,Tomato,  
Green Beans, Black Olives, Capers, Fingerling Potato, Shallots, Hard-boiled egg) |GF| V|VG| 36

Pan-Seared Beef Tenderloin, Tomato Provençale, Confit Potato,Asparagus,  
and Sauce Bordelaise |GF| 45

Roasted Greenland Halibut, with Garlic and Thyme, Fingerling Potatoes, Baby Carrots,  
and Sauce Vierge |GF| 36

Duck-Legs Confit served with a Mixed Green Salad, Shallots, Oven-Dried Tomato,  
Asparagus, Baby Carrots, Cherries, and Potato in a Dijon Vinaigrette.|GF| 40

Ricotta Gnocchi served with Mushrooms, Fresh Peas, Asparagus,  
and Tomato Sauce. |GF|V| 32

## DESSERT



Lavender Crème Arlequin with Fresh Fruit. |G |VG| 12 .

Black Cherries Clafoutis from my Grandmother |12

Assortment of House-Made Sorbets|GF|V|VG| 12

V = VEGAN | VG = VEGETARIAN | GF = GLUTEN-FREE