

STARTERS & SHAREABLE PLATES

RETAIL \$/CLUB \$

CHEESE PLATE \$28/\$24

An array of 4 artisan, hand-selected cheeses accompanied by dried apricots, dried cranberries, herbed Marcona almonds, pistachios, house-made pickles, honey, fruit preserves, marinated olives, pickled grapes & crackers.

CHARCUTERIE PLATE \$26/\$24

A savory assortment of 3 cured meats, accompanied by one cheese, a house-made rilette or pâté, marinated olives, pickled grapes, whole grain mustard, house-made pickles, pistachios, herbed Marcona almonds, & crackers.

TUNA TARTARE \$14/\$12

AAA grade Yellow fin tuna diced & lightly dressed with mustard aioli, atop creamy avocado mousse. Garnished with fried capers, sliced cornichons, chives, 24 Carrot Farms breakfast radish, & grated, cured egg yolk. Served with thin sliced baguette toasted with Herbs de Provence.

BEETS & BURRATA \$14/\$12

24 Carrot Farms Beets roasted and diced on top of soft burrata cheese. Garnished with crispy prosciutto and pistachio pesto. Served with toasted sweet French bread.

STARFIELD MIXED GREEN SALAD \$14/\$12

A delicious, seasonal salad! Mixed green salad, shaved market vegetables, cherry tomatoes, shaved parmesan cheese, fines herb mix, & a Banyuls vinaigrette. GF & V, Veg upon request

SOUROUDH NAAN WITH TZATZIKI SAUCE \$10/\$8

House made sourdough naan served with fresh cucumber and yogurt dill sauce.

MAINS

RETAIL \$/CLUB \$

NIÇOISE SALAD WITH SEARED AHI TUNA

\$20/18

*Tender butter lettuce with blanched green beans, poached Marble potatoes, cherry tomatoes, olives, hard-boiled egg, dressed in red wine vinaigrette and topped with fines herbs and seared Ahi tuna. DF, GF *NO SUBSTITUTIONS OR MODIFICATIONS**

PATHFINDER MUSHROOM BOLOGNESE

\$22/\$20

Seared Pathfinder oyster mushrooms sourced locally from Cool mushroom farms, in a mushroom tomato sauce served over creamy polenta & topped with 24 Carrot Farms arugula. Served with house-made Focaccia. Veg & V. GF upon request

COQ AU VIN

\$22/\$20

A classic French inspired dish! Red wine braised chicken legs, bacon lardons, pearl onions, baby carrots, Basmati rice pilaf, and steamed green beans. DF, GF

CRISPY PORK SCHNITZEL

\$22/\$20

6 oz. house-cured pork loin is crusted in panko and fried until crispy. Served with a warm German bacon potato salad, sweet & sour coleslaw, & a horseradish remoulade. DF

MEATLOAF WELLINGTON

\$30/\$28

House prepared Meatloaf wrapped in a mushroom duxelles and puff pastry, house made mashed potatoes, wilted spinach, served with a rich Bordelaise sauce.

SWEET TREATS

RETAIL \$/CLUB \$

CHOCOLATE TRIFLE \$10/\$8

Made fresh daily & completely in-house! A decadent dessert of chocolate chiffon cake doused in a Starfield red wine syrup, layered with velvety chocolate mousse & a citrus syllabub made with Spirit of the Gods.

BANANA SPLIT BREAD PUDDING \$12/\$10

Chocolate bread pudding topped with banana brûlée, banana vanilla ice cream, red wine caramel sauce, whipped cream, and toasted hazelnuts.

A STRAWBERRY MOCHI DONUTS \$12/\$10

Studded with fresh strawberries, drizzled with condensed milk and served with side of honey crème fraîche and strawberry rhubarb compote. Extra Donut \$4. GF

SIDES

GERMAN POTATO SALAD \$8

POMME PUREE \$5

SWEET & SOUR COLESLAW \$5

HOUSE-MADE FOCACCIA BREAD \$4

SNACKS

HOUSE-MARINATED OLIVES \$5

HERBED MARCONA ALMONDS \$MP

HOUSE-PICKLED VEGETABLES \$4

DIRTY CHIPS (2oz) – Assorted Flavors \$2

GLUTEN FREE CRACKERS \$7 – \$9

RUSTIC BAKERY CRACKERS \$6 – \$10

CHUAO CHOCOLATE BARS \$7

MITICA CHOCOLATE COVERED FIGS \$10

V – Vegetarian Veg – Vegan
GF – Gluten Free DF – Dairy Free

NON-ALCOHOLIC BEVERAGES

SPARKLING WATER \$3

SAN PELLEGRINO ITALIAN SODA – Asstd. Flavors \$2.5

MARTINELLI'S APPLE JUICE \$3

HARNEY & SONS BLACK TEA \$4