

## Appetizers

### **Crab Cake 16**

*Yuzu Tarragon Beurre Blanc  
Figs and Dried Apricots Chutney*

### **New Bedford Scallops Poêlée 15**

*Fennel Gratin, Citrus Raspberry Emulsion*

### **Duck Breast Lacqué 14**

*Arugula, Young Lola Rosa Lettuce, Shaved Celery  
Sherry Xérès Vinaigrette*

### **Bourbon Barrel Smoked Salmon 13**

*Pistou Purée, Mâche Lettuce  
Segmented Citrus Salad, Cumin Flatbread*

### **Garden Collage Petite Greens 11**

*Fried Old Kentucky Tomme Goat Cheese, Honey Gelée, Cherry Compote  
Toasted Hazelnut Oil*

### **Caesar Salad 10**

*Young Petite Romaine Heart, Parmesan Tuile*

### **Gratinée Onion Soup 9**

*Gruyère and Mozzarella*

### **Roasted Yellow Tomato Gazpacho 8**

*Micro Crunchy Sprouts*

## Entrées

### **Crusted Ahi Tuna with Coconut and Sesame Seeds 32**

*Pencil Asparagus, Barley Bunashimeji Mushroom Risotto  
Wasabi Veal Sauce*

### **George's Bank Cod 35**

*Sweet Potatoes, Southern Corn, Brussels Sprouts and Kentucky Ham Ragoût  
Red Curry Sauce*

### **Sautéed Atlantic Salmon 29**

*Roasted Capsicum Risotto Cake, Lemon Zested Broccoli Rabe  
Red Beet Frappé*

### **Angus Beef Rib-Eye Au Poivre 34**

*Roasted Shallots and Cremini Mushrooms, Frites Maison  
Maker's Mark 46 Peppercorn Sauce*

### **Roasted All-Natural French Cut Chicken 28**

*Young Summer Spinach Mouseline, Paris Carrots  
Pommes Fondantes with Caramelized Pearl Onions  
Thyme Glace De Volaille*

### **Cast Iron Seared Angus Beef Filet Mignon 40**

*Haricots Verts with Chive Butter, Tear Drop Tomatoes  
Yukon Potato Goat Cheese Gratin*

### **Grilled "White Marble Farms" Pork Chop 27**

*Smoked Cannellini Beans, Serrano Ham, Tomatoes  
Pommery Mustard Sauce*

### **The Hot Brown 22**

*"A Louisville Tradition since 1926"*

*Roasted Turkey Breast and Toast Points Covered with Mornay Sauce  
Parmesan Cheese, Baked Golden Brown  
Finished with Bacon and Tomatoes*

### **Seared Tofu Steak 26**

*Cilantro Chimichurri, Black Beans  
Broom and Blue Hopi Corn Pot-Au-Feu  
Toasted Quinoa Crisp*