

EDEN

artisanal cheese plate, fresh berries, dried fruits truffled honey, candied pecans **\$15**

lobster and crab tower, mango salsa, guacamole, roasted peppers, balsamic reduction **\$16**

grilled prosciutto wrapped shrimp, grilled asiago/spinach polenta, balsamic reduction **\$9**

pan seared free range duck breast, house made papardelle pasta, brandy macerated cherries, sweet cherry demi **\$13**

daily flatbread sampler \$10

soup du jour

Salads

iceberg wedge salad, blue cheese dressing, onion, tomatoes, gorgonzola crumbles **\$8**

grilled caesar salad, classic dressing, sun dried tomato/kalamata olive tapenade **\$9**

roasted baby beet salad, arugula, warm prosciutto wrapped chevre, candied walnuts, sparkling cider vinaigrette **\$9**

duck confit salad, mixed field greens, cranberry stilton, dried cranberries, strawberry/champagne vinaigrette **\$10**

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Entrées

wasabi-sesame crusted #1ahi tuna, sticky rice, seaweed salad
\$32

herb grilled filet mignon, brussel sprout/potato/applewood
smoked bacon hash, classic demi glace **\$33**

kona/chili rubbed barrel cut rib eye, roasted root vegetable
raviolis, lemon grilled broccolini, frizzled sage/browned butter **\$33**

apple cider/fennel marinated pork tenderloin, sweet pota-
to/cereriace/fennel/sage/gruyere gratin, sautéed baby carrots,
roasted parsnips, maple syrup/raspberry/mignonette **\$27**

pan roasted atlantic salmon, grilled sweet corn/fava bean suc-
cotash, tomato jam, fumetto **\$29**

stuffed organic chicken breast, basil and fresh mozzarella stuff-
ing, asparagus, house made lemon/herb fettuccine **\$28**

pan seared day boat scallops, butternut squash/asparagus
risotto **\$31**

mac n cheese pasta, goat cheese, parmesan reggiano, grilled
chicken, spinach, roasted peppers, bow ties **\$24**

EDEN

Dessert

EDEN'S Key Lime Pie
fresh whipped cream

Chocolate Festival Blue Ribbon Winning
Dark Chocolate Truffle Cake
warm with vanilla ice cream

Chef's Daily Whim

Classic Crème Brulee
housemade biscotti

Banana 'Strudel'
vanilla ice cream
caramelized bananas

Biscotti Sampler

Daily Selection of Sorbet and Ice Cream

Pastry Chef
Danielle Panarello