

Barzin Wine Bar and Bistro...

...Chef Selections...

...Preludes...

...Lobster Ravioli... \$15...

Lobster, wild mushroom, alfredo cream...

...Shrimp Bruchetta... \$14...

Like only Andy can prepare!!!

...Duck Confit... \$12...

Baby arugula, artichokes, mushroom, tomato
red onion, goat cheese, soy truffle
vinaigrette...

...Seasonal Soup or Salad... \$ Market...

...Main Attractions...

...Caribbean Snapper... \$32...

wild rice pilaf, topped with black bean, mango
pineapple salsa, cured cucumber,
beurre blanc...

...Maple Leaf Farms Duck Breast... \$28...

Marinated in a soy molasses, rosemary, with
a Raspberry Shiitake demi glaze...

Pasta of the day... \$ Market...

Using the freshest of our daily ingredients...