

A P P E T I Z E R S

Crab Cakes

Citrus celery root remoulade and parsley oil. 12

Scallops

Smoked tomato, candied almonds, golden barbecue sauce, buttermilk biscuit, fried kale. 12

White Asparagus Prosciutto Antipasto

White asparagus, prosciutto ham, Kentucky proud quail eggs, Parmigiano-Reggiano, and extra virgin olive oil. 13

Cheese and Pate Tray

Local and imported cheeses, pate a la maison, foie gras terrine and fresh berries. 16

Wild Mushroom Gratin

Spaghetti squash, garlic-sage butter, truffle oil, Kenny's Farmhouse Asiago and micro greens. 12

Jumbo Shrimp Trio

House-made cocktail sorbet, Meyer lemon sorbet and horseradish mousse. 13

Foie Gras

Concord grape sorbet, pumpkin butter and buttermilk biscuit. 16

RIVUE For Two

Alaska king crab legs, oysters on the half shell, jumbo shrimp, house-made cocktail salsa and horseradish cream. MARKET PRICE

S O U P S

Spring Leek and Potato Bisque

Shiitake chips, truffle oil. 8

Lobster Broth

Shuckman's Spoonbill caviar, crème fraiche, asparagus curls. 9

S A L A D S

Limestone Bibb Salad

Grateful Greens lettuce, St. Andre cheese crouton, hazelnuts, shaved cipollini onions, poached pears, and white wine vinaigrette. 8

Peas and Carrots

Snow pea shoots, carrot gelee, jicama, endive, haricot vert, and walnut oil. 9

Baby Wedge Salad

Baby iceberg lettuce, Maytag Bleu cheese, apple wood bacon dust, oven dried tomato, creamy herbed buttermilk dressing. 9

RIVUE Salad

Baby mixed greens, Capriole goat cheese stuffed roasted artichoke, spiced pecans, red onions, asparagus, Peruvian potatoes and lemon honey dressing. 8

ENTREES

Filet of Beef

Red wine demi-glace, tomato confit,
potato gnocchi with sage butter and Asiago cheese. 36

New York Strip

White cheddar and pimento, port wine sauce, parsley potatoes. 34

Shrimp Aglio

Linguine, garlic, broccoli raab, fennel sausage, pecorino cheese, white wine. 25

Game Hen

Butterflied and grilled, porcini mustard, toasted orzo, and English peas. 23

Sea Bass

Orange soy glaze, fresh vegetable stir fry, wasabi peas, peanuts, black sesame seeds. 32

Pork Chop

Merlot reduction, Bosc pear preserves, fingerling rounds
and Brussels sprouts with walnuts and bleu cheese. 25

Falafel

Chickpea fritters, grilled artichoke heart, sweet and sour eggplant, sunburst squash,
beech mushrooms, garlic chips, and kalamata olive puree. 21

Lamb Chops

Buttered couscous, English pea and mint puree, rosemary demi-glace, glazed sweet onions. 36

Chicken Baccala

Smoked mozzarella and arugula, Kentucky country ham
with a red eye gravy demi-glace. 22

Seafood Tagliatelle

Sautéed scallops, lobster, Dungeness crab meat and jumbo shrimp,
sherry infused Thermidor cream sauce, spinach tagliatelle pasta. 29