



ONLYX

... on argyle

26 MYLES MENU

(MAY 1 TO 19, 2014)

SPICED RANCHERS ACRES FARM GOAT CHEESE SALAD

with cortland apple, toasted almonds, and bibb lettuce in a sherry vinaigrette with raisin bread croutons

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GETAWAY FARMS GRILLED PORK TENDERLOIN

on apricot, cherry and pistachio stuffing with an herb mousseline and an orange ginger sauce

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ELMRIDGE FARM RHUBARB CRUMBLE

with white chocolate and strawberry ice cream, vanilla scented caramel

\$45

wines to complement each menu selection are offered for \$25

CHEF DE CUISINE - ASHLEY DAVIS SOUS CHEF - DERECK JOHNSON

