

Spring Dinner Menu'08

Appetizer

Chilled Foie Gras Terrine, Baby Spinach, Walnuts, Dates, Crisp Cocoa Nib Baguette
\$21

—

Golden Finn Potato, Leek and Goat Cheese Terrine, Sauce Vert \$14

—

“Smorgasbord” of Gravlox, Pastrami Cured Salmon, Hot Smoked Sturgeon, Spicy Tuna
\$16

—

Jumbo Lump Crab with Avocado, Asparagus & Truffle Vinaigrette \$16

—

Grilled Sardines, Mediterranean Salad, Avocado, Fingerling Potato \$15

—

Crisp Sauteed Veal Sweetbreads, Cippolini Onion, Sweet Onion and Madeira Soubise
Sauce \$18

—

Composed Salad of Mixed Baby Greens & Herbs, Tomato, Cucumber, Sherry
Vinaigrette \$12

—

Artichoke Soup, Parmesan Custard, Sour Dough Croutons \$12

Entree

Whole Grilled Branzino, Fingerling Potato, Broccoli Rabe, Gribiche Vinaigrette \$30

—

Grilled Maine Pink Trout, Sun Dried Tomato Quinoa, ‘Peas and Carrots’, Brown Butter
\$28

—

Miso Glazed Chilean Sea Bass, Jasmine Rice, Sugar Snap Peas & Baby Shiitake
Mushrooms \$32

—

Mushroom Crusted Halibut, Mussel~Saffron Sauce, Beluga Lentils, Chinese Long
Beans \$32

—

Grilled Dry Aged Sirloin Steak, Roasted Porcini Mushroom, Swiss Chard, Fondant
Potato,
Red Wine Reduction \$39

—

Lavender Honey Glazed Chicken, Sunchokes, Young Turnips and Leeks in Riesling
Wine Sauce \$28

—

Rack of Lamb, Roasted Eggplant, Watercress, Asian Pear, Gaufrette Potato, Zinfandel
Sauce \$39

—

Charred Pork Tenderloin, Fiddlehead Ferns, Morel Mushrooms,

Apple, Cider Vinegar & Shallot Reduction \$28

Chef Ari Nieminen & Staff

Tasting menu is limited to participation by entire table

Seven Courses

89

Wine Pairing

42

“Smorgasbord” of Gravlox, Pastrami Cured Salmon, Hot Smoked Sturgeon, Spicy Tuna

–

Jumbo Lump Crab with Avocado, Asparagus & Truffle Vinaigrette

–

Miso Glazed Chilean Sea Bass, Jasmine Rice, Sugar Snap Peas & Baby Shiitake
Mushrooms

–

Chilled Foie Gras Terrine, Baby Spinach,, Walnuts, Dates, Crisp Cocoa Nib Baguette

–

Rack of Lamb, Roasted Eggplant, Watercress, Asian Pear, Gaufrette Potato, Zinfandel
Sauce

–

Selection of Artisanal Cheese

–

Choice of Dessert

Upon Request

Traditional Service of Caviar with Blinis and Crème Fraiche M/P

–

Jumbo Shrimp Cocktail 19

–

Seasonal Oysters with Mignonette and Cocktail Sauce 18

–

“Chilled Seafood Platter”, Seasonal Oysters, Clams, Jumbo Shrimp, Lobster and Crab
Meat Salad Sm -55 Lrg- 85