

#132

BEEHIVE MENU

APPETIZERS

Warm Savory Profiteroles
with a shitake & cremini mushroom fricassee, fontina cheese & Urbani white truffle oil...8
Bruschetta with goat cheese, roasted red peppers, Sopressata salami & picholine olives...8.50

Deep Fried Fresh Calamari, Japanese Style
with cabbage-carrot noodles & spicy fly fish roe aioli...8.50

Brandade & Manila Clams
oven roasted red pepper stuffed with potato, cod, garlic & herb breadcrumbs
served with sautéed clams, braised leeks, pancetta, garlic & white wine...8

Classic Steak Tartare, Niman Ranch Top Sirloin
served with capers, shallots, parsley, Dijon crème sauce & cracked organic chicken egg...10

Foie Gras Terrine
with caramelized apples, pistachios & a port vinaigrette...12

French Cheese Taster
with Brillat Savarin, Montbriac, Pave Sauvage, Raclette & Explorateur
served with poached apricots & crostini...15

SOUP & HOUSE SALADS

Organic Cream of Cauliflower Soup
with Madras curry spices & a fresh shrimp crouton...7.50

Organic Mesclun Mix with citrus vinaigrette...6
add Haystack Mountain goat cheese or Bleu d'Auvergne... 1.50

Organic Starkrimson Pears, Bleu d'Auvergne Cheese & Hazelnuts
with baby greens, Belgian endive & citrus vinaigrette ...9

Roasted Beets, Valencia Oranges, Dry Ricotta Salata Cheese & Cumin Spiced Walnuts
with baby spinach, Belgian endive & citrus vinaigrette ...9

Spanish Style Caesar Salad
with organic Romaine hearts, Jerez sherry vinegar, garlic croutons & aged Manchego cheese...9
white anchovies available upon request

ENTREES

"Le Plat du Marche"
Bolognese Ragout, Papardelle Pasta, Organic Sautéed Spinach & Parmesan Cheese
an Italian tomato-meat sauce with beef, ground veal, braised pork & lamb...16
Le Corti Chianti Classico '00 6.50 gl/29 btl

Grilled Atlantic Salmon
with apple-celery root remoulade salad, sautéed Swiss chard & organic sweet potato mash...19
Bedford Thompson Chardonnay '00 7.50 gl/34 btl

Catalan Style Scallop Stuffed Saffron Risotto Cake
served with Prince Edward Island Mussels, leeks & spicy sausage...20
Domaine des Cassagnoles '01 6.50 gl / 29 btl

Grilled Colorado "Sirloin Lamb Chops"
served with tomato-olive ragout, Moroccan spiced Israeli couscous, red wine reduction & aioli ...24
Kermit Lynch Cote du Rhone '00 7.00 gl / 32btl

Veal Scallopini, Milanese Style
with a warm salad of spinach, frisee, applewood smoked bacon, organic tomatoes & a fried egg...23
Catena Alamos Malbec '00 6.00 gl / 24 btl

Dry Aged Grilled "Rib-Eye" Steak
with baked Ballycashel Irish cheddar cheese macaroni, braised greens, Provencal tomato & a sage butter...23
Barnard Griffon Cabernet Sauvignon '00 7.50 gl / 36 btl

Our food is fresh, seasonal & organic when available. All menu items are prepared to order each day.
Groups of five or more will receive one guest check, with an 18% gratuity.
There is a \$3.00 charge for split entrees. We accept VISA, MC& AMEX. No Checks. Thank You.

CHEF/PROPRIETOR: JANICE HENNING

SOUS CHEF: YOANN LARDEUX