



Dessert Menu

Strawberry Rhubarb Tartlet
Brown Butter Streusel, Vanilla Ice Cream \$7

Chèvre Cheesecake
Seasonal Fruit, Caramel Sauce \$7

Tiramisu
Crème Anglaise, Raspberries \$7

Creamy Arborio Rice Pudding
Huckleberries and Sablé Cookies \$7

Cielo Ice Cream Sandwich
Brownie, Mint Ice Cream, Chocolate Sauce \$7

Vanilla Bean Crème Brûlée \$7

Two Chocolate Cake
Almond Brittle Ice Cream, Raspberry Coulis \$7

Assorted House-made Ice Creams
Milk Chocolate Sauce \$7

Seasonal Sorbet Tasting
Chef's Selection \$7

Chef's Selection of Assorted Cheeses and Fruit
\$12.50





Thursday, March 15, 2001

Soup

Smoked Portobello Mushroom
Chèvre Crouton \$8

Potato Leek
Smoked Bacon \$8

Clam and Arugula
\$8

Salad

Hearts of Romaine
Creamy Roquefort Vinaigrette \$9

Limestone Lettuce
Blood Oranges, Roasted Beets, 50-year Sherry and Walnut Vinaigrette \$9

Sweet Potato and Arugula
Candied Pecans, Vanilla Bean Vinaigrette \$9

Seared Scallop
Spinach, Black Truffle Vinaigrette \$12

Appetizer

Grilled Quail
Whipped Potatoes, Frisée, Apple Compote \$13

Shaved Serrano Ham
Grilled D' Anjou Pear, Fourme D' Ambert \$10

Steamed Clams and Mussels
Leeks, Potatoes, Garlic-Chardonnay Broth \$12

Chilled Fanny Bay Oysters
Champagne-Lemon Grass Mignonette \$12

