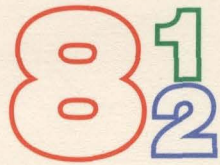


BRASSERIE

81  
2

DINNER MENU



Dinner  
Thursday February 3, 2005

Simply Raw

Big Eye Tuna Tartare  
passion fruit cream and fresh wasabi 16.

Sashimi of Japanese Yellowtail  
fennel, pea sprouts, chili oil and candied yuzu 18.

Salmon Belly Carpaccio  
shallots, pink peppercorn & soy vinaigrette 12.

Prime Steak Tartare  
crispy leek and foie gras rolls 14./ 27.

Red Snapper Ceviche  
sea beans, tomatoes, hijiki, ají amarillo, yuzu 14.

Seafood Bar

"Fruits de Mer" Sampler  
shrimp, oysters, clams and crabmeat 31.

Chilled Oysters  
a daily offering 4. each

Half Maine Lobster Cocktail  
with a light herb mayonnaise 15.

Little Neck Clams  
six pieces 9.

Jumbo Gulf Shrimp 3.5 each

RESTAURANT WEEK WINTER 2005

Three Course Menu \$35.00

Unagi and Avocado Terrine  
with Japanese Eggplant, Apple Essence and Trout Caviar

Roasted Sweetbreads  
with Braised Pork Belly, Concord Grapes and Organic Celery Vinaigrette

Risotto of Braised Beef Cheeks  
with English Peas, Oregon Blue Veined Cheese, Candied Fennel

Moroccan Lamb Tagine  
with Toasted Almonds, Prunes, Baby Vegetables and Couscous

Roasted Skirt Steak  
with Sauce Chimichuri, Creamed Brussels Sprouts and Crispy Yuca

Chorizo Crusted Halibut  
with Fennel Sausage, Maftoul Couscous, Red Pepper and Leek Coulis

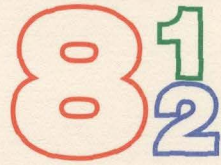
White Chocolate Chowder, Milk Chocolate Ice Cream and Devil's Food Crouton

Passion Fruit Panna Cotta, Roasted Mango and Crisp Meringue

Mocha Almond Torte, Pear and Cherry Salsa

JULIAN ALONZO EXECUTIVE CHEF

9W57, NEW YORK CITY • 212.829.0812



### First Courses

- Jumbo Lump Crab Cake *with artichokes and sea bean salad* 14. / 28.
- Crispy Zucchini Blossom *with roasted corn and piquillo pepper relish, avocado and tomato powder* 16.
- Ricotta Gnocchi *with gourmet mushrooms, roasted grape tomatoes, braised oxtail and truffle cream* 16.
- Crunchy Lettuces *with hearts of palm, oranges, grape tomatoes and citrus-mustard vinaigrette* 10.
- Grilled Octopus & Cockles *with maftoul couscous, saffron, olives, tomatoes and mango pickle* 12.
- Seared Blue Fin Tuna *with cucumber, jicama & sumac, watermelon-yuzu granite and wasabi oil* 17.
- Sautéed Diver Sea Scallop *with a tobiko crust, sea urchin and avocado, lobster tuille, sauce Verjus* 16.
- Hot or Cold Foie Gras
- HOT: *sautéed foie gras with blueberry and cinnamon jelly, pickled red onions and puffed rice salad* 18.
- COLD: *terrines of foie gras with fig ice cream, toasted brioche and 50 year old balsamic vinegar* 18.

### Main Courses

- Arctic Char in a Scallop Crust & Gulf Shrimp *with a "paella" style risotto, vanilla scented bouillabaisse broth* 32.
- Horseradish Wild Ocean Striped Bass *with Yukon gold potatoes, golden beet borscht and American caviar* 30.
- Seared Tuna and Foie Gras *with honshimeji mushrooms, Brussels sprouts, fresh truffles and a port glaze* 35.
- Sumac and Coriander Rubbed Baby Chicken *with sauce Chimichuri, yuca croquettes and a balsamic glaze* 25
- Truffle Crusted Loin of Lamb *with butterball potatoes, baby carrots, sweet corn flan and huitlacoche* 32.
- Braised Beef Short Ribs *with horseradish mashed potatoes, roasted Salsify & crispy bone marrow* 28.
- Côte de Boeuf *with bone marrow, pommes soufflées and Dijon mustard sauce* 34.
- Roasted 14 oz. Steak *with potato -bacon terrine, sauce choron* 29.
- Filet Mignon au Poivre *with pommes frites* 34.

### Accompaniments

- Pommes Frites 6.
- Yucca Croquettes with Chimichuri Sauce 7.
- Haricots Verts with Macadamia Butter 6.
- Sesame and Soy Spinach 6.
- Lobster and Basil Mashed Potatoes 10.

BRASSERIE 8 ½ IS OPEN FOR LUNCH MONDAY THROUGH FRIDAY  
MONDAY THROUGH SUNDAY FOR DINNER  
AND ON SUNDAY WE OFFER A BRUNCH BUFFET

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