

2023

Livanos, Menu, Date unknown

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APPETIZERS

HOT

Seafood Sausage, Salmon Terrine 6.25
Shrimp Cognac Cream

Home Smoked Barbeque Pork 4.50
Stone Ground Cornsticks

Crabmeat Risotto 5.25
Creamy Blend of Arborio Rice, Parmesan, and Crabmeat

Catskill Duck Liver 9.25
with Wild Mushrooms, Butter Pastry Case; Zinfandel Sauce

Garlic Sausage 4.75
Sliced Apples Saute, Warm New Potato Salad with
Roasted Onions

Shellfish Medley Gratinée 6.75
Oysters, Scallops, Mussels, Clams; Steeped in Their
Own Juice with Aromatics

COLD

Home Smoked Fish Sampler 6.75
Salmon, Trout, Scallop, Tuna; Horseradish Cream

Iced Blue Point Oysters 5.50
Three Sauces

Carpaccio 4.95
Thinly Sliced Raw Beef Tenderloin Laced with Virgin Olive Oil,
Parmesan Shavings, and Capers

Sushi and Sashimi Assortment 5.25
Shoyu, Wasabi, Garri

Chilled Panamanian Shrimp 5.75
Dilled Shrimp Mousse; Spicy Tomato Coulis

Sampling From Our Charcuterie Shop 6.75
Country Style Pate, Fine Liver Pate, Home Smoked Pork Loin,
Garlic Sausage, Herb Cheese

Little Necks 4.95
Cocktail Sauce with a Trace of Lime

Home Smoked North Atlantic Salmon 6.50
Rum Cured, Traditional Garnish

SOUPS

Atlantic Fish Soup 2.75
with Vermicelli; Laced with Pernod

Chicken and Andouille Gumbo 2.85

Today's Chowder

Sampler of the Above Three 2.95

Cold Cantaloupe Soup 2.75

SALADS

New Balance House Salad 3.25
Boston Lettuce, Watercress, Beets, Enoki Mushrooms,
Alfalfa Sprouts; Tofu Dressing

Fine Green Beans 2.75
Sweet Potato, Apple; Walnut Vinaigrette

Spinach 2.75
Radicchio, Shitake Mushrooms; Pesto Dressing

Zucchini & Crookneck Squash Julienne 3.00
with Avocado, Radicchio, and Boston Lettuce;
Peanut Marinade

PASTA

Marble Canneloni 9.75
Filling of Porcini Mushrooms, Ricotta, Fontina, Served on
a Velvet Cream Sauce with Tomato Sauce Border

As an Appetizer 4.95

Tomato Basil Linguine 10.95
with Clams, Mussels, Bay Scallops, Shrimp

Pappardelle Primavera 8.75
Narrow Lasagna Noodles with Spring Vegetables

As an Appetizer 4.50

Fettucine 10.75
with Julienne of Chicken and Prosciutto; Fresh Tomato,
Onion, Garlic, Dry Vermouth

FISH & SHELLFISH

Broiled Fillet of Red Snapper 14.25
Blood Orange Sauce

Cioppino 13.75
A San Francisco Style Fish and Shellfish Stew,
Sourdough French Bread

Fillet of Sole Saute 9.75
Pecan Lime Butter

Poached Sea Scallops 12.25
with Baby Shrimp and Asparagus Tips; Creamy Blend
of Tomato and Sorrel

Grilled Salmon Steak 13.25
Sliced Cucumbers; Garlic and Cilantro Butter

Shrimp Etoufee 13.50
A Traditional Cajun Dish of Shrimp Smothered
in Spicy Creole Butter

Poached Paupiettes of Lemon Sole 11.75
with Mousse of Salmon; White Wine and Lobster Sauces

Broiled Swordfish 13.50
with Frizzled Onions; Pistachio Butter



OTHER CHOICES

Breast of Chicken Saute 12.50
with Chicken Mousse, Vegetable Julienne; Tarragon
Cognac Demi-Glace

Broiled Tenderloin of Beef 14.75
Green Peppercom Thyme Butter

Veal Medallions Saute 18.75
with Catskill Duck Liver, Morel Sauce

Roast Loin of Idaho Lamb 15.50
Herb Barded; Natural Juices, Compote of White Beans

Grilled Mustard Marinated Calf's Liver Slices 12.25
with Crisp Shallots; Brown Butter

Sweetbreads Saute 14.50
Puree of Sweet Peas; Wild Mushrooms, Shallots,
Madeira, Julienne of Ham

Roast Breast of Long Island Duckling 12.75
with Pears, Black Walnuts, Figs; Williams Pear Brandy

Broiled Certified Angus Loin Cut of Beef 16.75
Bourbon Butter Sauce

Steamed Rainbow of Baby
and Garden Vegetables 10.25
Avocado, Cilantro, Jalapeno Pepper Coulis

All Fish and Entrees Complemented by Appropriate Vegetables

A Selection of Domestic
and Imported Cheese 5.00 per person
with Fresh Seasonal Fruit

HOT DESSERTS

(To Be Ordered with Your Entree Selection)

Today's Souffle 6.00

Seasonal Fruit Cobbler 4.25

A Selection From Our Dessert Menu is Also Available

Executive Chef - Elliott R. Sharron
Chef de Cuisine - Stephen P. Beno

Welcome to Livanos

Livanos is a progressive restaurant utilizing only the finest of fresh seasonal ingredients.

Our sophisticated setting is where professionally trained chefs also prepare contemporary cuisine.

We are unique in many aspects of food service.

For example:

- *We have our own smokehouse where we produce our smoked fresh seafood and meats.*
- *We prepare our own pastas daily.*
- *Our pastry chefs create breads and pastries on the premises.*

Livanos' innovations are many and varied but our commitment to excellence is never compromised.

We welcome your thoughts and comments and thank you for your patronage.

Livanos

RESTAURANT

DINNER

At the Junction of Tarrytown Rd. (Route 119),
Central Park Ave. (Route 100) and Bronx River Pkwy.
White Plains, N. Y.

Reservations: (914) 428-2400