

Intrigue

Dinner

Appetizers

Brussels Sprout Bisque

with garlic, cream and Brussels sprout confit

\$6

Yukon Gold Potato Blinis

with Tobikko crème fraîche and house-cured arctic char

\$9

Liver and Onions

fresh sautéed duck liver with caramelized balsamic red onion and a sunny-side-up egg

\$9

Warm Beet Carpaccio

with baby greens, hard-boiled egg and creamy mustard vinaigrette

\$6

Salad of Baby Lettuces

with warm croutons, Parmesan crisps, grape tomatoes,
and sweet sherry vinaigrette "Mignonette"

\$6

Entrees

Blackened Mahi Mahi

with mango salsa, pineapple chips and creamy grits with country ham and cheese

\$21

Beef Tenderloin

with whipped golden potatoes and Madeira wine reduction

Size cut to order

Lamb Served Two Ways

slow-roasted shoulder of lamb and pan-seared lamb chops

with barley and wild mushroom "risotto"

\$27

Hoisin Roasted Long Island Duck

roasted half duck with potato blinis, crème fraîche and roasted leeks

\$21

Roasted Half Chicken

half baby chicken slow roasted with fresh orange, sage and organic butternut risotto

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Vegetarian Menu

Appetizers

Carrot and Ginger Soup

with caramelized red onions, chives and crème fraîche
\$5

Warm Beet Carpaccio

with baby greens, hard-boiled egg and creamy mustard vinaigrette
\$6

Salad of Baby Lettuces

with warm croutons, Parmesan crisps, grape tomatoes,
and sweet sherry vinaigrette "Mignonette"
\$6

Entrees

Mushroom "Filet Mignon"

with tomato fondue, red wine vegetable "glace" and whipped golden potatoes
\$17

Potato Ricotta Tortellini

Yukon gold potatoes, ricotta cheese, chives and truffle oil with a parmesan glaze
\$13

Holland Stuffed Pepper

with Moroccan couscous, caramelized red onions, Jarlsberg cheese and a fresh roma tomato reduction
\$15