



## Blantyre®

2001 Season  
Spring Menu

### Appetizers

- Morel Mushroom Soup with a Potato and Leek Gratin
- Monterey Goats Cheese with Local Greens, Roasted Peppers and a Spring Carrot Sauce
- Seared Striped Bass with Green Herb Risotto, Parmesan Crisp and a Truffle Dressing
- Steamed Maine Lobster with Baby Asparagus, Roasted Shallots, Wasabi and Ginger
- House Smoked Antelope Loin with Watercress, Frisée, Pine Nuts  
and a Spiced Pineapple Sauce
- Seared Hudson Valley Foie Gras with Pear Puree, Pommes Anna and a Sherry Sauce

### Entrees

- Baby Vegetable Risotto with Morel Mushrooms and a Truffle Dressing
- Seared Diver Scallops with Smoked Onion and Artichoke Tart, Olives, Tomato  
and a Basil Sauce
- Seared Halibut with Salsify, Carrot, Apple Confit and a Cumin Scented Lobster Stock
- Home Cured Duck Breast with a Sweet Corn Crepe, Rhubarb Polenta  
and a Balsamic Sauce
- Pan Roasted Beef Tenderloin with Shiitake Mushrooms,  
Spring Vegetable Brandade and a Red Wine Jus
- Roasted Rack of Lamb with Herb Crusted Goats Cheese, Spinach, Peppers,  
Fondant Potatoes and Green Garlic Puree

### Desserts

Selections Nightly

### Wines

We have some very good red wines in our cellar and,  
should you plan to select any for dinner, we encourage you to do so in advance  
in order to achieve room temperature for the wine.

Prix Fixe \$75.00 per person  
Plus 18% Gratuity & 5% Tax



Chef Christopher Brooks

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