First

*Summer Shrimp Consomme
Crab, Pancetta & Lemongrass Potstickers
$13

*Golden Tomato Gazpacho
Basil Infused Olive Oil, Goats Cheese Panna Cotta
$12

*Hamachi & Ahi “Japonaise”
Sesame Sorbet, Tempura Snap Peas & Wasabi Gelee
$21

*Crispy Curried Oysters
Meyer Lemon Sabayon
$16

*Seared Maine Diver Scallops
Summer Truffle & Celery Root Remoulade
$19

*White Corn & Leek Crepes
Summer Mushrooms, Dungeness Crab, Serrano Ham & Sherry
$17

Second

*Parma Ham & Red Oak Lettuces
Apple Cider Vinaigrette, Hazelnuts & Melon Pearls
$15

*Pistachio Crusted Goats Cheese
Organic Greens, Strawberry Beignets & Port Figs
$14

Montagna Caesar
Polenta Croutons & Spanish Anchovies
$14

*Heirloom Tomatoes
Onion Marmalade, Vintage Balsamic & Basil Infused Olive Oil
$17

The Little Nell
*Denotes Low in Carbohydrates
Sea

* SIZZLING WHOLE BRANZINI
Preserved Lemon, Tomato Confit & Riso Negro
$36

PARSLEY CRUSTED HALIBUT
Dungeness Crab & Orzo Risotto, Sweet Pepper Emulsion
$31

SEARED WILD SALMON
Warm Nicoise Vegetables, Estate Olive Oil
$34

PAN ROASTED RED SNAPPER
Beluga Lentils, Artichoke Frits & Lemon Verbena Butter
$36

GRILLED AHI TUNA
Sauteed Spinach, Buttermilk Shallots & Chick Pea Fries
$37

Land

BBQ FREE RANGE CHICKEN BREAST
Maple Chipotle Glaze, Herb Gnocchi & Corn Succotash
$29

ANGUS BEEF TENDERLOIN
Chorizo Mashed Potatoes, Sage & Garlic “Cappuccino”
$37

PEKING STYLE DUCKLING
Scallion Crepes & House Made Plum Sauce
$35

LAMB RIB EYE “TAGINE”
Mustard Spaetzle, Swiss Chard & Rosemary Roasted Tomatoes
$38

The Little Nell

Our Chefs will prepare a personalized tasting menu
For more details, please contact the restaurant
48 hours notice required
ARTISAN CHEESE

GOATS MILK CHEESES

Humboldt Fog
McKINLYVILLE, CALIFORNIA

Selles Sur Cher
Loire, France

COW'S MILK CHEESES

Explorateur
Ile De France, France

Epoisses De Bourgogne
Bourgogne, France

Point Reyes Natural Blue
Point Reyes, California

Bingham Hill Blue
Fort Collins, Colorado

SHEEP'S MILK

Shepherd's Wheel
Old Chatham, New York

Manchego
Casa del Campo, Spain

MIXED MILK

Cabrales DO
Penamellera Alta, Spain

$14

EL REY CHOCOLATE TASTING

A Sampling of Artisan Venezuelan Chocolates

Caoba 41% Cacao
Raspberry Tart & White Truffle Ice Cream

Bucare 58.5% Cacao
Miniature Warm Chocolate Cake

Mijao 61% Cacao
Miniature Mousse Parfait Creation

Apamate 73.5% Cacao
Chocolate Decadence Ganache

$17
DESSERTS

MASCARPONE CHEESE CAKE
Maple Brown Butter & Yuzu Marmalade
$9

CREME BRULEE
Mango & Brown Sugar Compote
$10

STRAWBERRY SHORT CAKE
Angel Cake with Balsamic Honey
Black Pepper Ice Cream & Almond Tuile
$10

DOUGHNUT TASTING FOR TWO
Beignets, Crullers & Funnel Cake
$14

WARM CHOCOLATE CAKE
Caramelized Banana
Caramel Swirl Ice Cream
$9

A SELECTION OF SORBETS
& ICE CREAMS $8

DESSERT GLASS WINES
2 oz. Pour

MACULAN "TORCOLATO", BREGANZE, ITALY
2000 $12

LA MORANDINA MOSCATO D'ASTI
ITALY, 2003 $9

D'OLIVEIRAS BOAL MADEIRA
Reserva 1968 $20

J. LAVERRIERE "CLOS CHARTART"
Banyuls, FRANCE, 1998 $9

TAYLOR FLADGATE 20 YEAR TAWNY
Oporto, $20

SMITH WOODHOUSE 1985
Oporto, $15

NOON VINTAGE PORT 2002
McLAREN VALE $14

CASTELLO MELETO VIN SANTO
TUSCANY $9