BRUNCH

Lobster Scrambled Eggs
Mascarpone and home fries
$12

Cinnamon French Toast
Vermont maple syrup and fresh tropical fruits
$9

Dungeness Crab Quiche
Lemon beurre blanc and frisée pancetta salad
$12

Green Egg Omelet
Spinach, mushrooms, fontina, roasted tomato salsa
$9

Steak and Eggs
Grilled hanger steak, poached eggs, béarnaise and rosti potatoes
$14

Grilled Chicken Caesar Salad
Parmesan Tuile
$12

House-Made Four Cheese Tortellini
Wild mushrooms, roasted tomatoes and truffle butter
$13

Warm Roast Turkey and Brie Sandwich
Granny Smith apples and arugula, with chive aioli and gaufrette chips
$10

Pan Roasted Ruby Red Trout
Shiitake risotto, cilantro scallion salad, roasted peanuts and lime butter sauce
$12

Duck and Porcini Lasagna
Herb ricotta, bitter green salad
$13

Charbroiled Burger
Garlic maitre d’ butter, caramelized onions and crispy fries
$9

Sweet Basil – Winter 2003-2004
Executive Chef: Bruce Yim
LUNCH APPETIZERS

Tuscan Mushroom and White Bean Soup
Roasted tomatoes and pancetta
$7

Fried Rock Shrimp and Calamari
Sweet and spicy Thai chili sauce
$9

Hawaiian Ahi Tartare
Cucumber, pickled ginger and herb aioli
$11

Arugula Salad with Foie Gras Toast
Fig and aged balsamic vinaigrette
$10

Spicy Chicken Satay
Peanut sauce, mango salsa and pickled cucumbers
$7

Organic Field Green Salad
Caramelized sweet potatoes, toasted pumpkin seeds,
honey sage vinaigrette
$7.5

Truffle Fries
Creamy Parmesan dip
$8

Small Caesar Salad
Parmesan tuile
$7

Trio of Artisan Cheeses
$9

Sweet Basil – Winter 2003-2004
No smoking or cell phones please
DINNER APPETIZERS

Maine Lobster Bisque
Sherry cream and fresh chives
$12

Dungeness Crab "Soufflé"
Citrus beurre blanc
$14

Black Truffle Tuna Tartare
White truffle oil and micro greens
$15

Warm Lobster and Chanterelle Tart
Cognac cream sauce
$15

Seared Hudson Valley Foie Gras
Apricot bread pudding, mango salsa
$19

"Steak and Eggs"
Steak tartare and sunny-side up egg over sun-dried tomato crostini
with coarse ground mustard aioli
$13

Braised Veal Ravioli
Spaghetti squash, shiitakes and white truffle oil
$13

Seared Maine Sea Scallops
Creamy cauliflower and black truffle sauce
$16

Organic Field Green Salad
Caramelized sweet potatoes, toasted pumpkin seeds, honey sage vinaigrette
$11

Caesar Salad
Parmesan tuile
$10

Sweet Basil - Winter 2003-2004
DINNER ENTREES

Saffron Linguini
*Lobster, scallops, shrimp and chive cream*
$28

House-Made Four Cheese Tortellini
*Wild mushrooms, roasted tomatoes and truffle butter*
$23

Pan Roasted Turbot
*Smoked bacon risotto, spinach-fennel puree, calabria peppers and tomato salsa*
$31

Pan Roasted Snapper
*Rock shrimp and chorizo ragout, Spanish butter beans and piquillo pepper coulis*
$29

Hawaiian Ahi “Kung Pao”
*Stir fry noodles, baby bok choy, shiitakes, steamed shrimp dumplings*
$30

Grilled Pork Porterhouse
*Butternut squash ravioli, braised red cabbage, arugula and quince butter*
$30

Roast Free-Range Chicken with Wild Mushroom Stuffing
*Rapini, cauliflower, sun-dried cherry sauce*
$26

Grilled Beef Tenderloin and Braised Beef Short Rib
*Porcini sauce and melted onion puree*
$35

Organic Veal Chop
*Parisienne root vegetables, creamy mashed potatoes, pomegranate sauce*
$32

Roast Rack of Colorado Lamb
*Roasted garlic and goat cheese tart, rosemary jus and mint glaze*
$38

$8 charge for all split entrees

Sweet Basil – Winter 2003-2004

Executive Chef: Bruce Yim     Chef de Cuisine: Konrad Catolos