



AMBR@SIA
ON HUNTINGTON

Evening Starters

Exotic Appetizers and Shellfish....

- \$8. Peruvian Purple Potato Springroll in Crispy Paper with Cabernet Truffle Oil
- 10. Veal Dim Sum in a Turnip, Honey and Caraway Broth with Pimentos
- 9. Yellow Fin Tuna Sushi with Green Tea Noodles & Spiced Vinaigrette
- 12. Braised Thai Shrimp with Uni in a Spicy Vanilla Onion Sauce
- 9. Portabella and Butternut Shortcake with Mussels, Chive and Truffle Oil Broth
- 16. Pan-fried Lobster over a Breton Crepe with Smoky Shiitake Vinaigrette
- 15. Martini of Lobster Sashimi with Stoli Anise Sauce & Cellophane Noodles
- 15. Sautéed Foie Gras in Coconut Oil with Fava Beans, Mango and a Sweet Garlic Sauce
- 15. Fanny Bay Oysters in Rice Paper with Ossetra Caviar and Twenty-Two Karat Garnishes
- 9. Salmon Sushi, "Maki" Style with Coconut Wasabi and Sweet & Sour Shaved Eggplant

Simple Salads....

- \$7. Hand Selected Greens with Champagne Mustard Seed Vinaigrette
- 10. Beef Steak Tomato and Chervil Blinis in a Thai Curry Sauce
- 10. Crisp Rabbit, Fennel and Ginger Salad with Saffron Chive Vinaigrette
- 9. Arugula & Frisse Salad with Prosciutto, Honey, Soy and Lime

Proprietors Anthony & Dorene Ambrose
All Major Credit Cards Accepted
Tobacco Products in Bar Area Only

Evening Entrees

Pasta & Risotto....

- \$18. Chive Gnocchi with Truffle Oil, Clams and Chervil Sauce
- 16. Very Traditional Pasta with Purple Olives and Tomato Broth
- 19. Black Pearl Risotto with Caviar & Stewed Leeks

Roasted and Grilled Meats....

- \$26. Crisp Duckling with Nori Roll, Bok Choy & Pureed Turnip in a Soy, Garlic and Cocoa Glaze
- 24. Smoked Pig Chop with Chinese 5 Spice & Japanese Rice Cake
- 29. Pan Roasted Lamb Rack in a Leek & Stilton Sauce with Roasted Artichokes and Olive Polenta
- 26. Denver Leg of Venison, Wood Grilled over a Poached Pear, Saffron and Caraway Broth, with a Yam & Batel Gateau
- 27. Sirloin with Pepper and Clove in an Orange Cognac Sauce served with Shiitake and Garlic Mashed Potato
- 25. Veal Leg layered with Pan Roasted Spicy Tomato, Eggplant & Batel in a Lemon and Leek Sauce

Fish...

- \$24. Atlantic Salmon with Garlic Pecan Crust with Australian Nut Oil served with Stewed Leeks and Chive Mashed Potato
- 26. Pan fried Halibut with Black Truffle Oil & Chervil Pecorino Risotto
- 26. Sautéed Swordfish with Garlicky Giant White Peruvian Fava Beans in a Fenugreek and Saffron Provincial Sauce
- 26. Nantucket Scallops, Pan Braised in Pineau de Charentes, Garlic & Fennel with Patti Pan Squash & White Trumpet Mushrooms
- 25. St. Pierre steamed in Bamboo with 14 Asian Spices

