CHEZ PÂNISSE

DOWNSTAIRS DINNER MENUS: MARCH 19-24, 2001

MONDAY, MARCH 19  $45
Carpaccio of Alaskan halibut with new olive oil and cardoons
Arrosto di maiale al lecce: Venetian-style shoulder of Larsen Ranch pork roasted with sage, lemon, and milk; potato fritters and DeeAnn’s lettuces
Almond crostata with warm Sierra Beauty apples and grappa raisins

TUESDAY, MARCH 20  $65
Warm toasts of cauliflower with anchovy, grilled squid, and white beans with olive oil
Risotto alla genovese: Risotto with lamb’s tongue and artichokes
Pan-fried James Ranch lamb with rosemary, new potatoes, green garlic, and olives
Valencia and blood oranges with caramel and hazelnut biscotti

WEDNESDAY, MARCH 21  Parsi New Year with Niloufer Ichaporia King  $75
Pomegranate aperitif
Ritual dal
Kavab: Deep-fried squid cake
Patra ni macchi: Steamed fish in banana leaves
Bhujelu gos: Grilled kid goat with spices and pulao
Falooda and sweets
Lemongrass tea

THURSDAY, MARCH 22  $65
Fairview Gardens white asparagus with house-made prosciutto and garden lettuces
Mussels and vegetables in herb broth
Spit-roasted Hoffman Ranch chicken with new potatoes and cardoons cooked in the fireplace
Prune and Armagnac ice cream crêpe

FRIDAY, MARCH 23  $75
An aperitif
Herb salad with jellied beets and eggs
Sorrel and asparagus soup with croutons
Grilled Paine Farm squab with olive sauce; wild mushroom gratin and Chino Ranch carrots and turnips
Candied kumquat ice cream profiteroles

SATURDAY, MARCH 24  $75
An aperitif
Fried oysters and mussels with celery remoulade
Wild mushroom soufflé
Brine-cured loin of Niman Ranch pork with spring vegetable jardinière
Apple and candied Meyer lemon puff pastry tartlet

Service charge: 15 percent
Corkage: $18
Sales tax: 8 percent
Most of our produce and meat comes from local farms and ranches that practice ecologically sound agriculture.
Other fish varieties may have to be substituted.
1517 Shattuck Avenue, Berkeley, California 94709
Reservations: (510) 548-5525
CHEZ PANISSE

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DOWNSTAIRS MONDAY NIGHT DINNERS

Three-Course Menu, $45

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March 5
Piccione ripieno coi funghi, alla griglia
Grilled Wolfe Farm squab stuffed with wild mushrooms and greens

March 12
Quaglie e salisicce allo spiedo con polenta verde
Spit-roasted Wolfe Farm quail and garlic sausages;
polenta with flat black cabbage and Parmesan

March 19
Arrosto di maiale al lecce
Venetian-style loin of Larsen Ranch pork roasted with sage, lemon, and milk;
with potato fritters and fennel cakes

March 26
Pollo arrostito alla crete
Hoffman Farm chicken baked with herbs in a salt crust;
with grilled Fairview Gardens white asparagus