



SPRING 2000

TASTING MENUS

SHEEP'S MILK RICOTTA GNOCCHI
Oregon Morels and Asparagus

....

SAUTEED SOFT-SHELL CRABS
See Daily Additions

....

JAMISON FARM ORGANIC LOIN OF LAMB
Artichokes Barigoule, Olives and Parmesan-Garlic Flan

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SELECTION FROM OUR DESSERT MENU

75.00

CHEF'S TASTING MENU

(Limited to the Entire Table Please)

SEVEN COURSES
Seasonal Menu Which Changes Daily
95.00

CLASSIC CUISINE

MONDAY: DOVER SOLE	<i>A la Meunière for two</i>	36.00 P.P.
TUESDAY: ORGANIC VEAL CHOP	<i>A l'Oseille with Pommes Anna</i>	38.00
WEDNESDAY: BOUILLABAISSSE	<i>Atlantic Seafood and Shellfish with Rouille</i>	30.00
THURSDAY: ROAST MILK-FED BABY LAMB	<i>Flageolet Beans and Tomatoes Provençal</i>	35.00
FRIDAY: SHELLFISH PAELLA	<i>Lobster, Shrimp, Manila Clams, Mussels and Calamari</i>	29.00
SATURDAY: ROAST PEKIN DUCK	<i>Grain Pancakes and Kumquat Sauce</i>	29.00
SUNDAY: DRY-AGED SIRLOIN AU POIVRE	<i>Five Peppercorns and Potato Gratin</i>	34.00

DAILY ADDITIONS - JUNE 17TH

CHILLED ASPARAGUS SOUP 14.00
Caviar and Crème Fraîche

FRESH GRILLED OCTOPUS 16.00
Fennel, Potato, Frisée and Parsley Pistou

SAUTEED FOIE GRAS 28.00
Cbantarelle Mushrooms and Sherry Vinegar Jus

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SAUTEED SOFT-SHELL CRABS 38.00
Asparagus and Mustard Mousseline

CHEF PROPRIETOR: TERRANCE BRENNAN

CHEF DE CUIS'NE: PETER DALEDDA

PRIVATE PARTY ROOMS AVAILABLE

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APPETIZERS

SPRING VEGETABLE SALAD 16.00
Goat Cheese, Lemon-Anchovy Vinaigrette and Parmesan Tuile

SEASONAL SOUP P/A
See Daily Additions

FRESH MARINATED SARDINES 14.00
Chickpea "Brandade," Niçoise Vinaigrette and Basil

SAUTEED SWEETBREADS 16.00
Végétales à la Grecque and Mustard-Raisin Emulsion

ROAST ORGANIC BEET "TARTARE" 30.00
Osetra Caviar, Beef Gelée and Gribiche Sauce

SHEEP'S MILK RICOTTA GNOCCHI 18.00
Oregon Morels and Asparagus

MAINE PEEKYTOE CRAB SALAD 17.50
Mango, Crushed Peanuts and Curry Dressing

CARPACCIO OF HAMACHI 18.50
Radish Sprouts, Ginger and Citrus-Soy Dressing

DAILY FOIE GRAS PREPARATION P/A
See Daily Additions

ORGANIC GREEN MARKET LETTUCES 12.50
Banyuls-Shallot Vinaigrette

ENTREES

WILD MUSHROOM AND DUCK RISOTTO 28.00
Fava Beans and White Truffle Essence
(Please allow 20 minutes)

JAMISON FARM ORGANIC LOIN OF LAMB 38.00
Artichokes Barigoule, Olives and Parmesan-Garlic Flan

PRIME FILET OF BEEF A LA FICELLE OR GRILLED 35.00
Mustard Spaetzle, Ramps, Organic Carrots and Beurre Rouge

ORGANIC FREE-RANGE CHICKEN 28.50
Spring Vegetables, Morels and Garlic-Potato Purée

EXOTIC SPICED SQUAB 35.00
Foie Gras, Aprrium and Housemade Couscous

MAINE LOBSTER 34.50
Rhubarb Marmalade, Pea Tendrils, 50-year-old Balsamic and Mint

TOURNEDOS OF SALMON 33.00
Horseradish Crust, Cucumbers and Salmon Caviar

POACHED DAYBOAT HALIBUT 36.00
Cauliflower Mousseline, Pistachio Gremolata and Black Truffle Dressing

LINE-CAUGHT CASCO BAY COD 32.00
Sweet Butter Clams, Calamari, Cranberry Beans and Garlic-Olive Oil Emulsion

SAUTEED SOFT-SHELL CRABS P/A
See Daily Additions

PLEASE JOIN US FOR LUNCH TUESDAY THROUGH SATURDAY

