SPRING 2000

TASTING MENUS

SHEEP'S MILK RICOTTA Gnocchi
Oregon Merlot and Asparagus

SAUTEED SOFT-SHELL CRABS
Set Daily Additions

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

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
A la Meunière for two
36.00 P.P.

Tuesday: Organic Veal Chop
A l’Orient with Peppercorn Sauce
38.00

Wednesday: Bouillabaisse
Atlantic Swordfish and Shellfish with Bouillabaisse
30.00

Thursday: Roast Milk-Fed Baby Lamb
Fregola Beans and Tomatoes Provençal
15.00

Friday: Shellfish Paella
Lobster, Shrimp, Manila Clams, Musstil and Calamari
29.00

Saturday: Roast Pekin Duck
Gazpacho and Kumquat Sauce
29.00

Sunday: Dry-Aged Sirloin au Poivre
Five Peppercorns and Potato Crust
34.00

DAILY ADDITIONS - JUNE 17TH

CHILLED ASPARAGUS SOUP 14.00
Cucumber and Crème Fraîche

FRESH GRILLED OCTOPUS 16.00
Stuffed, Potato, Truffle and Parsley Pistou

SAUTEED FOIE GRAS 28.00
Chantilly Mushrooms and Sherry Vinegar jus

SAUTEED SOFT-SHELL CRABS 38.00
Asparagus and Mustard Mornay

APPETIZERS

SPRING VEGETABLE SALAD 16.00
Goat Cheese, Lemon-Ambry Vinaigrette and Parmesan Toast

SEASONAL SOUP P/A
Set Daily Additions

FRESH MARINATED SARDINES 14.00
Chips, "Bruschetta," Nicoise Vinaigrette and Basil

SAUTEED SWEETBREADS 25.00
Vegetables à la Crèque and Mustard-Raisin Emulsion

ROAST ORGANIC BEEF "TARTARE" 20.00
Ostrich Caviar, Beef Celler and Cèrèole Sauce

SHEEP'S MILK RICOTTA Gnocchi
Oregon Merlot and Asparagus

MAINE PEKKYTOE CRAB SALAD 17.50
Mango, Crostini Peanuts and Caper Dressing

CARPACCIO OF HAMACHI 18.50
Radish Sprouts, Ginger and Cilantro Dressing

DAILY FOIE GRAS PREPARATION P/A
Set Daily Additions

ORGANIC GREEN MARKET LETTUCE 12.50
Banyuls-Salad Balsamic Vinaigrette

ENTREES

WILD MUSHROOM AND DUCK RISOTTO 28.00
Two Beans and White Truffle Essence
(Shrimp 25 minutes)

JAMISON FARM ORGANIC LOIN OF LAMB 18.00
Artichokes, Barigoule, Olives and Parmesan-Garlic Fondue

PRIME FILET OF BEEF A LA FICELLE OR GRILLED
Mustard Spätzle, Ramp, Organic Carrots and Broth Ragoût

ORGANIC FREE-RANGE CHICKEN 20.50
Spring Vegetables, Merlot and Garlic-Potato Purée

EXOTIC SPICED SQUAB 35.00
Fava Beans, Apricot and Homemade Couscous

MAINE LOBSTER 16.00
Rhubarb Marmalade, Pickled Radish, 30-year-old Balsamic and Mint

TOURNEADOS OF SALMON 25.00
Herb-Roasted Caviar, Cucumber and Salmon Caviar

POACHED DAYBOAT HALIBUT 16.00
Cauliflower, Mescalluto, Potatoes and Black Truffle Dressing

LIME-COOKED CASCO BAY COD 12.00
Sweet Butter Clams, Celery, Cranberry Beans and Garlic-Olive Oil Emulsion

SAUTEED SOFT-SHELL CRABS P/A
Set Daily Additions

PLEASE JOIN US FOR LUNCH TUESDAY THROUGH SATURDAY

CHEF PROPRIETOR: TERRANCE BRENnan
CHEF DE CUISINE: PETER DALLEDA
PRIVATE PARTY ROOMS AVAILABLE