

## THE SIGN OF THE DOVE

### FIRST COURSE

LAURA CHENEL GOAT CHEESE AND CORTLAND APPLE TERRINE  
Ennis Hazelnuts and Reduced Spiced Balsamic 8.

ARTICHOKE TORTELLONI  
Ragout of Wild Mushrooms and Aged Asiago 10.

SMOKED SALMON CONSOMME WITH LOBSTER  
Celery Root Dumplings and Water Chestnuts 12.

FRISÉE SALAD WITH FENNEL AND ASPARAGUS TIPS  
Stilton Pithiviers and Fresh Black Truffles 14.

FREE FORM LOBSTER AND SHRIMP LASAGNA  
Saffron Noodles and Lobster Cream 18.

GRILLED SEA SCALLOPS WITH SOFT SPICY POLENTA  
Roasted Sweet Pepper and Pancetta Vinaigrette 14.

SEARED HUDSON VALLEY FOIE GRAS  
Quince Marmalade, Crispy Potatoes and Aged Balsamic 18.

FRESH MOZZARELLA WITH BASIL OIL  
Grilled Fennel, Roasted Tomatoes and Marinated Peppers 10.

CRISPY SWEETBREADS WITH ESCARGOT  
Herb Risotto Cake 14.

SMOKED SALMON SALAD WITH HEARTS OF PALM  
Tomatoes, Cucumbers and Citrus Vinaigrette 16.

TODAY'S OYSTERS  
Verjus Mignonette with Shallots and Peppercorns 14.

OSETRA CAVIAR WITH SCALLION BLINIS  
Traditional Accompaniments 30.

Ecce Panis Breads

## DINNER MENU

### SECOND COURSE

GRILLED TUNA WITH STEAMED ASIAN VEGETABLES  
Hot and Sour Bouillon 26.

HERB CRUSTED COD  
Roasted Tomato Broth, Grilled Eggplant and Sweet Onions 22.

CRISPY SKIN RED SNAPPER  
Israeli Cous-Cous, Zucchini Charlotte and Rouille 28.

ROAST MAINE LOBSTER  
Turnips Braised in Honey and Miso-Lobster Sauce 35.

GRILLED SALMON  
Horseradish Mashed Potatoes and Red Wine Reduction Sauce 24.

SAUTEED LONG ISLAND DUCK BREAST  
Potato Cannelloni of Winter Fruits, Chestnuts and Cipolline Onions 28.

STUFFED BREAST OF CHICKEN  
Roasted with Whole Garlic Cloves and Bay Leaf Scented Jus 22.

GRILLED VEAL T-BONE  
Buttered Egg Noodles and Escarole Cooked in Garlic and Oil 34.

ROAST LOIN OF VENISON  
Salsify-Truffle Tart and Red Currants 30.

RACK OF LAMB  
"Cassoulet" of White Beans, Braised Lamb and Merguez Sausage 32.

PRIME NEW YORK STRIP STEAK  
Melting Potato and Leek Gratin 38.

VEGETARIANS' PLATE  
Yukon Gold Potato Stuffed with Artichoke Puree and Truffles  
Grilled Portobellos and a Vegetable Ragout 20.

*An Eating Experience Enjoyed by M&L, Sue & Michael 3/28/97*



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### *Dessert Menu*

#### GINGERBREAD WITH ORANGE BAVARIAN CREAM

*Oatmeal Tuiles and Citrus Syrup 9.*

#### GUAVA-MUSCAT SOUP

*Trio of Sorbets and Benne Wafers 8.*

#### BITTERSWEET CHOCOLATE TORTE

*Pistachio Brulee and Burnt Chocolate Ice Cream 10.*

#### LEMON NAPOLEAN

*Frozen Lemon-Yogurt and Blackberry Sauce 9.*

#### CHOCOLATE SOUFFLÉ CAKE

*Vanilla Ice Cream 10.*

#### TROPICAL FRUIT SUNDAE

*Pineapple Upside Down Cake, Coconut-Caramel Ice Cream 9.*

#### BANANA AND MASCARPONE SEMIFREDDO

*Caramelized Bananas and Strawberry Sauce 8.*



