

The Chanticleer
'Sconset on Nantucket Island

Table D'Hôte

Bouillon de Foie Gras aux Huitres de Nantucket Pochées
Cubes of foie gras and Nantucket oysters poached in a double strength chicken consommé

Croustillants d'Escargots au Confit de Canard Coulis de Cresson
Fresh snails and duck confit, with shallots, garlic, herbs, rolled in phillo dough, served crisp with a watercress sauce

Raviols de Homard à la Crème de Corail Armoricaine
Brittany style steamed lobster ravioli served in a cream and lobster roe sauce

Fricassé de Morilles et Légumes aux Pâtes Fraîches et Tomate Confitée
Fresh spring morels stewed with crisp vegetables, confit tomato and garlic served over angel hair pasta

Terrine de Morilles à la Mousse de Faisant, Petite Salade Printanière, Compote d'Airelles
Cold mousse of pheasant and morels served with a red wine cranberry compote and spring greens

Paupiettes de Sole au Foie Gras, Millefeuille de Choux et Betteraves
Local grey sole stuffed with foie gras, sauté, served with a white wine butter sauce, garnished with savoy cabbage napoleon

Saumon Braisé au Riesling, Garniture de Blinis d'Avoine et Sévruja
Atlantic salmon braised in riesling and shallots, garnished with oatmeal blinis and sévruja caviar

Lotte Rôtie Provençale aux Agrumes et aux Oignons Grillés
Monkfish roasted with tomatoes, garlic, herbs, and citrus served with grilled red onions

Jarret de Veau Braisé aux Champignons et Poireaux Confités
Veal shank braised with vegetables, white wine, wild mushrooms, served with braised leeks and couscous

Magret de Canard et Confit de Canard Grillé Alexandre Dumas, Garniture Pommes Frites
Grilled boneless duck breast and preserved duck leg served with a red wine sauce, served with pommes frites

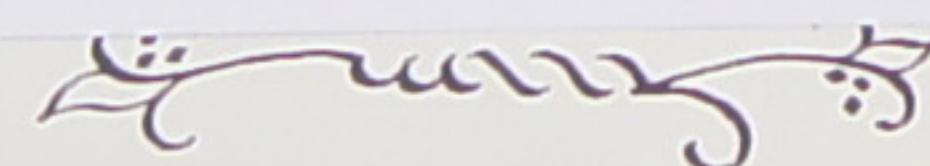
Filet de Boeuf Grillé sur l'Os, Sauce Bergy aux Morilles, Gratin Dauphinois
Grilled black angus bone in tenderloin, served with a shallot, white wine and cognac sauce, wild mushrooms, gratin of potatoes

Soufflé au Chocolat Valrhona Sauce Vanille Crème Brûlée à la Vanille de Tahiti

Tarte Chaude aux Pommes Glace au Calvados

Gâteau au Chocolat et à la Noix de Coco, Sauce au Caramel
Chocolate and coconut mousse cake served with caramel sauce

Tarte à la Crème Brûlée au Chocolat et aux Framboises, Crème Anglaise à la Menthe
Chocolate raspberry creme brûlée served with mint custard



The Chanticleer Inn
Sconset on Nantucket Island

Prix Fixe \$70.00

We accept
Visa - MasterCard - American Express

A la Carte

Beluga Frais Malossol 000 et Blinis (per oz.) 60._

Soupe de Homard aux Truffes, en Croûte 28._
Lobster and truffle soup baked in puff pastry

Huitres de Nantucket, Mignonnette d'Echalote 20._
Nantucket farmed oysters on the half shell, shallot vinegar sauce

Terrine de Foie Gras au Sauternes, Toast Brioche 28._

Soufflé au Homard Sauce au Homard Rôti 45._
Lobster souffle served with a roasted lobster sauce

Poisson Grillé du Jour, Préparation selon Marché 35._
Grilled fish, selection and preparation according to the market of the day

Côte de Boeuf Black Angus, Grillée Sauce aux Echalotes Rôties, Pommes Paille (for two) 70._
Thickly cut certified Black Angus rib, grilled, served with a roasted shallot sauce and fried potatoes

Carre d'Agneau Rôti aux Epices Garniture Flageolets et Tomates Confites 45._
U.S prime rack of lamb roasted with spices, served with flageolets beans and preserved tomatoes

L'Assiette du Végétarien 28._

Salade de Mesclun 12._

Plateau de Fromages Affinés (lait cru) Fabrication Artisanale 19._
Imported and domestic cheese tray (raw milk selection from small producers)

Soufflé au Chocolat Valrhona, Sauce à la Vanille 19._

Crêpes Soufflées au Grand Marnier au Coulis de Framboise 20._

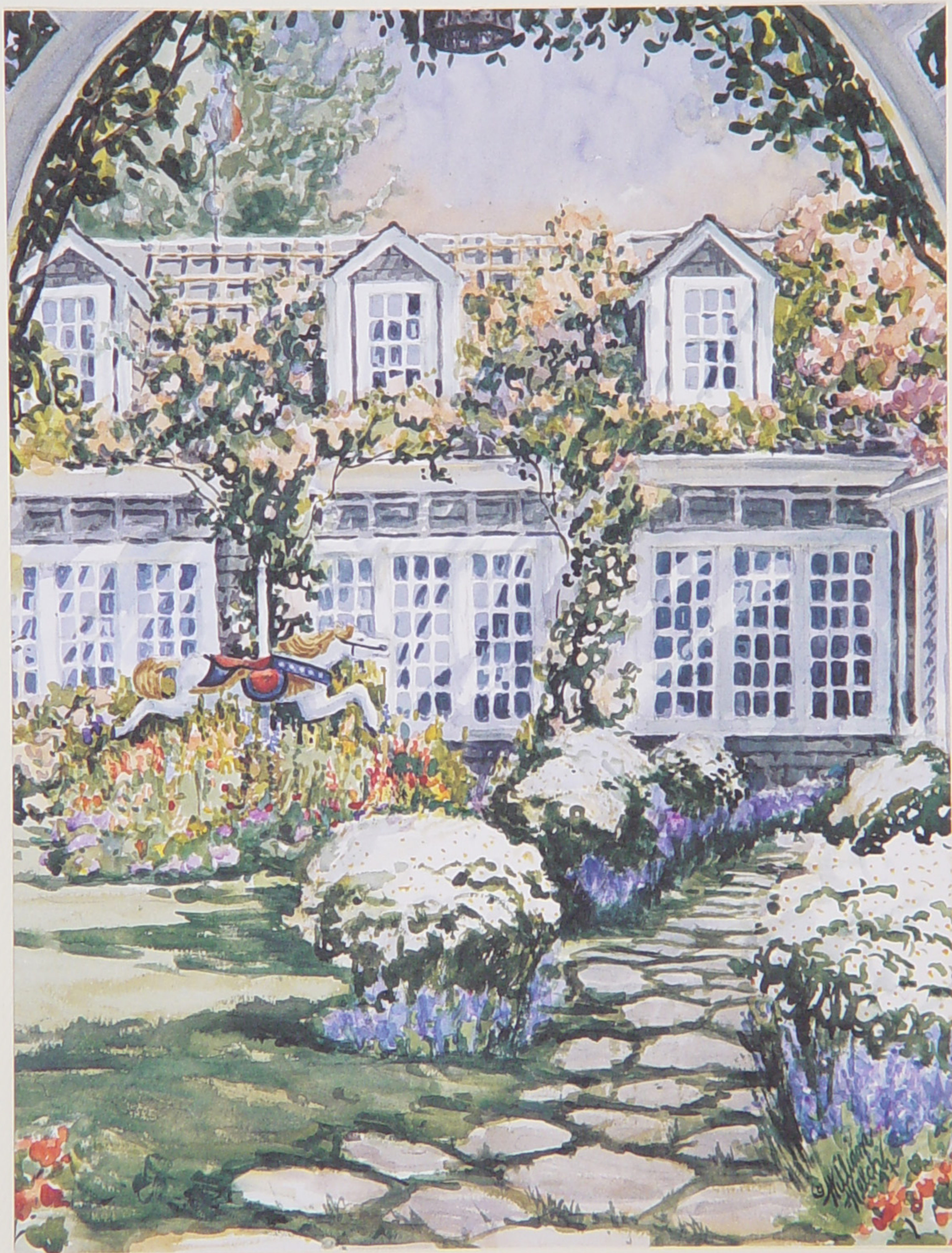
Tarte Chaude aux Pommes Glace au Calvados 19._



Jean-Charles Berruet
Chef de Cuisine
Anne & Jean-Charles Berruet
Propriétaires - Since 1970

*From an original painting by William Welch
Prints available.*

14 Easy Street • Nantucket



The Chanticleer

'Sconset on Nantucket Island

Beignets de Morue Martiniquais et Aioli 15 -
Salt cod fish fritters Martinique style served with a spicy garlic mayonnaise

Tarte Fine à la Tomate Fraîche et au Pistou 15-
Thin slices of tomatoes with basil, thyme, olive oil, cooked on a thin layer of puff pastry

Huitres de Nantucket, Mignonette d'Echalottes 17-
Nantucket oysters on the half shell

Bisque de Homard de Style Classique aux Profiterolles 14-
Lobster bisque the way Charles Barrier taught me

Cuisses de Grenouilles Sautées meunière 15-
Frog legs saute in olive oil with garlic and herbs

Coquilles Saint Jacques de Wellfleet Grillées Sauce Pinot Noir 25 -
Grilled Wellfleet roe scallops served with a pinot noir sauce

Coquilles Saint Jacques Nicoise 25-
Nantucket bay scallops saute with tomato, mushrooms, garlic , nicoise olives

Cassoulet au Confit de Canard et Saucisse de Canard 25 -
Grilled preserved duck legs, duck sausage and cassoulet beans

Coq au Vin à la Façon de Savigny les Beaune 24-
Burgundy style chicken, stewed in red wine, mushrooms, onions, ham, served with pasta

Fillet d'Agneau Grillé Sauce à l'Echalotte, Garniture Pommes frites 25-
Marinated lamb tenderloin, grilled, served with a shallot sauce, garnished with french fries

Salade de Homard Classique et Simple 28-
Classic lobster salad in lemon mayonnaise garnished with tomato, cucumber salad

Salade de Mesclun 10 - Salade César au Canard Rôti 18-

Plateau de Fromages Affinés Production Artisanal 15- Assortiment de Sorbets de la Maison 14-
French cheese tray from small producer

Tarte aux pommes, Glace au Calvados 15 - Pâtisserie du Jour 14-
Normandy style apple pie and calvados ice cream

Crème Brûlée à la Vanille de Tahiti 12-

Ask your captain for today's specials

*From an original painting by William Welch
Prints available.*

14 Easy Street • Nantucket