



The Hungry i

1871



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Dinner



Starters

Potato and leek dumplings à la gorgonzola	8.
Liver paté boats with pita sails in a cranberry coulis pond	10.
Copper potted mussels Biarritz	11.

Salads

Fried eggplant on greens, shaved pecorino, olive oil, and balsamic vinegar	10.
Baked cheddar tomatoes on spinach with bacon-sour cream dressing	12.

Main Courses

Poulet Queen Elizabeth

A flattened breast of chicken, sandwiched with cappicola and gruyère, egg-battered, sautéed, and served with tomato béchamel 29.

Turban of Sole

Rolled with Alaskan crab farcie, wrapped in leeks and gravlax, baked and finished with a splash of saffron hollandaise 30.

Lamb Toulouse

Loin of lamb, sautéed with shallots, deglazed with Merlot, flecked with Stilton cheese 34.

Venison au Poivre Noir

Sliced from the leg, dredged in fresh cracked whole black pepper, sautéed, flamed with cognac, and deglazed with red wine and sour cream 33.

Canard Polonaise

A duck breast, pan-seared with celery, onion, mango, and a sweet and sour cider reduction 31.

Rabbit en Crût à la Moutarde

Braised in white wine and Dijon mustard, baked in a crock with a pastry crust 26.

Portabella Polenta Timbale

Bouquetière of vegetables, with a tomato concassé 23.



