

The Trustees Dining Room

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Lunch

APPETIZERS

Winterpoint Oysters
horseradish cider mignonette 12.

Asparagus and Black Truffle Salad
baby greens, parmesan tuile 12.

Endive Salad
arugula, radicchio, roast pears, smithfield ham 11.

Marinated Baby Vegetables
herb salad, basil vinaigrette 10.

Pecky Toe Crab Salad
papaya, asparagus, peanut vinaigrette 12.

Pheasant Consommé
foie gras saucisson, black truffles, root vegetables 8.

ENTRÉES

Tomato and Basil Tart
micro greens, herb vinaigrette 16.

Warm Octopus Salad
fennel, roasted peppers, lemon, black olives, fingerling potatoes 16.

Roast Free Range Chicken Salad
hazelnuts, baby spinach, hazelnut shallot dressing 18.

Lobster Salad Sandwich
bacon, tomato, toasted brioche, mesclun greens 19.

Goujonette of Sole
baby greens, currant tomatoes, tartar sauce 21.

Gruyère Soufflé
bitter greens, smoked ham, toasted almonds 16.

Chicken Pot Pie
wild mushrooms, carrots, celery, leeks, pastry crust 20.

Warm Shrimp Salad
asparagus, micro greens, romesco sauce 22.

Maryland Crab Cakes
cabbage and vegetable slaw, three mustard sauce 25.

Grilled Salmon
eggplant, piquillo peppers, zucchini, olives, balsamic sauce 23.



The Trustees Dining Room
Thursday, July 13, 2000

APPETIZER

Chilled Golden Beet Soup 7.

ENTRÉE

Frittata
peppers, onions, potatoes 16.

Salade Lyonnaise
poached egg, bacon lardons, shallots, frisée, red wine vinaigrette 17.

Grilled Tuna
cous cous, haricots verts, piquillo peppers,
pattypan squash, lemon vinaigrette 22.

Penne
chicken, shiitakes, english peas, tomatoes, rosemary sauce 17.

DESSERT

Apricot Clafouti 8.

WINES

<i>Iron Horse, Fumé Blanc, Alexander Valley, 1998</i>	7.00
<i>Domaine Bourdon, "Les Pierres Dorées," 1998</i>	8.00
<i>Steele, Pinot Noir, Carneros, 1998</i>	7.00
<i>Lambert Bridge, Merlot, Sonoma, 1997</i>	8.00



Chef Albert Lukas

