TONIGHT’S SPECIAL À LA CARTE APPETIZERS

CHILLED BORSCHT 9

BEEF BARLEY SOUP 9

COUNTRY SALAD 13
poached duck egg, fava beans, frisée and French mâche salad, honey-mustard vinaigrette

WATERMELON AND ARUGULA SALAD 13
air dried prosciutto and balsamic vinaigrette

TONIGHT’S SPECIAL À LA CARTE ENTRÉES

PAN-ROASTED RED SNAPPER ‘BARIGOULE’ 32
braised artichokes and aromatic vegetables

SEARED DIVER SEA SCALLOPS 32
choucroute, juniper sauce

SOFTSHELL CRABS 36
spinach, matchstick potatoes, sweet and sour beurre blanc

ROASTED VEAL CHOP 39
wild chanterelle mushrooms, Parmesan whipped potatoes, charred corn succotash
FIRST COURSE

ASPARAGUS 12
Hollandaise or vinaigrette

BABY SPINACH SALAD 12
Pecorino Romano cheese, warm bacon vinaigrette

CHICKEN LIVER AND TRUFFLE MOUSSE 10
roasted baby asparagus

HALF DOZEN OYSTERS 17
Wild Battle Point

SALMON FIVE WAYS
19 FOR ONE  36 FOR TWO
smoked, marinated, poached, rilletes and tartare

ESCARGOTS 12
large Burgundian snails poached in a garlic and herb butter

LOBSTER AND CRAYFISH SAUTÉ 15
anise-scented lobster cream sauce, julienne of vegetables

SALAD OF MIXED BABY GREENS 12
roasted shallot vinaigrette

WARM GOAT CHEESE SALAD 15
roasted Bartlett pear, malt vinaigrette

LOBSTER SALAD 16
poached Maine lobster, mango vinaigrette, pea shoots, frizzled shallots

CRAB CAKE 16
jumbo lump crab meat, sea scallops, curried apple relish

HOUSE-MADE CHARCUTERIE PLATE 12
country pâté and duck rillettes

STEAK TARTARE 13
fresh chopped sirloin mixed with traditional ingredients

TORCHON OF SALT-CURED FOIE GRAS IN BRIOCHE 19
verjus-poached currants, black pepper caramel sauce
SECOND COURSE

DOVER SOLE  47
pommes dauphine, white and green asparagus, à la meunière

SEARED YELLOWFIN TUNA  33
housemade black and white noodles, watercress sauce

PAN-ROASTED STURGEON  34
salsify purée, caviar sauce

SKATE WING GRENOBLOISE  29
mixed root vegetables, lemon and caper sauce

ROASTED DUCKLING  34
fresh dark Bing cherries, wild rice and haricots verts

HERB-ROASTED GRAINFED CHICKEN  26
roasted beet relish, smashed Yukon gold potatoes

SIDE DISHES  8
whipped potatoes
spaetzle
haricots verts
sautéed or creamed spinach
sweet potato purée

POT AU FEU  29
marrow bone and traditional accompaniments

IRON SKILLET-SEARED RIBEYE STEAK  37
creamed spinach, roast garlic potato gratin, sauce béarnaise

ROASTED VEAL CHOP  39
wild chanterelle mushrooms, Parmesan whipped potatoes, charred corn succotash

CARAMELIZED RACK OF LAMB  37
honey-herb glazed, vegetable ragoût, white bean sauce, natural lamb jus

DARK BEER BRAISED SHORT RIB OF BEEF  32
wild mushroom and blue cheese hominy grits

ROASTED PORK TENDERLOIN  29
Savoy cabbage, spaetzle, whole grain mustard sauce

Executive Chef Bill Peet
TONIGHT'S PRE-THEATER/PRIX FIXE MENU – 45.00

a choice of:

CHILLED BORSCHT,
BEEF BARLEY,
MIXED GREEN SALAD or COUNTRY PÂTÉ

a choice of:

WILD STRIPED BASS
shellfish broth, Manilla clams, mussels and prosciutto

or

ROASTED PORK TENDERLOIN
Savoy cabbage, spaetzle, whole grain mustard sauce

a choice of:

CHOCOLATE MOUSSE,
ICE CREAMS, SORBETS,
or APPLE STRUDEL

PRE-THEATER:
The Café des Artistes is open at 5 p.m. every evening, giving you ample time to have dinner and make a 7 p.m. curtain. We can even pack up your dessert for you so you can enjoy it at home after the show!
Please ask your server about buying autographed copies of some of our award-winning books:

**Café des Artistes: An Insider’s Look at the Famed Restaurant and its Cuisine** by Fred Ferretti ($27.95)

**For the Love of Food: Recipes and Stories from the Chefs of the IACP** - a unique collection of favorite foods and memories from thirty-four well-known contributors, including Lidia Bastianich, Rick Bayless, Todd English, Charlie Trotter – and Café des Artistes’ own Managing Director Jenifer Lang. ($26.95)