

# EASTER 2011



## APPETIZERS

### SMOKED SALMON

*baby lettuces, avocado, crispy asparagus, Dijon vinaigrette*

### ASPARAGUS SOUP

*creamless purée, diced potatoes, cherry tomatoes, mint*

### TARTARE

*yellowfin tuna, mango compote, cucumber, crispy phyllo*

### MAINE OYSTERS

*fried, soy-ginger mignonette, Japanese seaweed salad*

### CRAB CAKES

*Maryland jumbo lump, shaved carrots, lemon rémoulade*

### OCTOPUS

*grilled, potatoes, preserved lemon, Niçoise olives, olive oil*

### HARDING HEN EGG

*organic, soft scrambled, crispy wonton cup, Niman Ranch bacon*

### RAVIOLI

*beef short ribs, sweet peas, baby carrots, grilled portobello mushrooms, parmesan cheese*

### ENDIVE

*shaved Asian pears, Roquefort cheese, molasses glazed pecans*

### NANCY SALAD

*romaine, endive, arugula, tomatoes, sherry vinaigrette*

### MARKET SALAD

*escarole, oranges, artichokes, citrus dressing, ricotta salata*

## **ENTRÉES**

### WILD SALMON

*seared, garden spinach, broccoli raab, shrimp ravioli, capers, dark soy emulsion*

### SEA BASS

*seared, lobster-tomato risotto, baby leeks, marinated vegetables*

### TUNA

*grilled, snow peas, avocados, coconut sticky rice, kaffir lime*

### PRAWNS

*grilled, asparagus, blood oranges, fennel ravioli, lobster emulsion*

### BEEF

*New York strip sirloin, potato purée, baby carrots, creamed spinach, truffled potato chips*

### LAMB

*roasted rack, potato galette, fava beans, snap peas, artichokes, mint*

### PORK

*grilled rack, crispy potato pancake, Spanish chorizo, piquillo pepper, pineapple*

### BAKED HEN EGGS

*en cocotte, local smoked ham, country bread toast*

### DUCK

*long-roasted, snap peas, scallion tempura, corn coulis, confit wontons*

## **DESSERT**

### COBBLER

*Strawberry-rhubarb, brown sugar streusel, vanilla ice cream*

### WARM CHOCOLATE TART

*pecan crust, praline, vanilla ice cream*

### RICOTTA CHEESECAKE

*rhubarb compote, Vin Santo honey, fresh raspberries*

### CRÈME BRÛLÉE

*Tahitian vanilla, almond-dried cherry biscotti*

### RASPBERRY GATEAU

*almond cake, crispy meringue, buttermilk ice cream*

*\$65.00 per adult, \$32.00 per child 10 and under (Exclusive of sales tax and gratuity)*

*Three-Course Prix Fixe: Choice of Appetizer, Entrée, Dessert, and Freshly Brewed American Coffee or Tea*