



Dinner – Summer 2010

Appetizers & Salads

- Chilled Cantaloupe Soup, prosciutto di San Daniele, Texas lavender honey 10
- Onion Soup, “modern style” slow roasted 1015 onions, gruyère crostini 8
- Black Mussels, tomato, garlic, red curry, coconut milk broth, garlic toast 18
- Calamari, quick-fried, two dipping sauces: remoulade, sweet / spicy glaze 14
- Veal Sweetbreads, cippolini onions, crisp pancetta, whole grain mustard sauce 16
- Foie Gras seared, three onion muffin, baby portabella mushrooms, tomato gastric 23
- Tomatoes, fresh mozzarella, baby arugula, fresh basil, extra virgin olive oil 14
- Beets, medjool dates, toasted almonds, gorgonzola cheese, basil oil, balsamic glaze 14
- Caesar, creamy parmesan dressing, truffled potato croutons, sweet pepper bruschetta 12
- Iceberg Wedge, cool creamy blue cheese dressing, applewood smoked bacon, chives 10
- Charcuterie, paté du maison, prosciutto di San Daniele, domestic salamis, traditional garniture 15

Main Courses

- 21 orders, chef’s daily summer special, only 21 orders per night mkt
- Grilled Salmon, roasted farmer’s market vegetables, extra virgin olive oil 28
- Pan-seared Snapper, fork mashed Yukons, pipérade ragout, crawfish beurre blanc 34
- Diver Scallops, white beans, roasted tomato ragout, green shell mussels, 100-year balsamic 32
- Chicken, roasted, crème fraiche whipped potatoes, seared rainbow cauliflower, garlic / thyme jus 21
- Muscovy Duck Breast, braised leg, grilled figs, riso nero, broccolini, port wine redux 28
- Prime Steak Frites, sauteed crimini, shitake, oyster mushrooms, pommes frites 36
- American Kobe Beef Burger grilled with seared foie gras, garniture, truffle pommes frites 32
- Grilled Lamb Chops, minted fava beans, potatoes Lyonnaise, lamb redux 39

Tasting Menu

Four Course 65 with wine pairing 105

Tasting menu for the entire table only

Truffle pommes frites 9 Garlicky spinach 6 Asparagus 8 Daily risotto 10

20% gratuity added to parties of 6 or more \$4 split plate charge