

# *Chef's Tasting Menu*

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AUGUST 2010

SAUTEÉD SOFT-SHELLED CRAB WITH  
AVOCADO, CURRY AND PIPERRAS PEPPERS

LITTLENECK CLAM TORTILLA  
ESPAÑOLA WITH ROMESCO  
AND CILANTRO

PAN ROASTED POUSSIN WITH  
SMOKED BACON, RED WINE  
AND BEETS

SAUTEÉD MONKFISH WITH  
BRAISED OXTAIL AND  
BEECH MUSHROOMS

GRILLED LAMB RIBEYE WITH  
BLACK OLIVE, HARICOT VERT  
AND MARJORAM

BURRATA WITH MINT PESTO  
AND CHERRY COMPOTE

CANARY MELON SORBET  
WITH THYME

FALLEN ALMOND SOUFFLE WITH  
STRAWBERRIES AND  
BUTTERMILK ICE CREAM

— 80 —

WINE FLIGHT \$60

# *Five Course Tasting Menu*

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SAUTEÉD SOFT-SHELLED CRAB WITH  
AVOCADO, CURRY AND PIPERRAS PEPPERS

PAN ROASTED POUSSIN WITH  
SMOKED BACON, RED WINE  
AND BEETS

SAUTEÉD MONKFISH WITH  
BRAISED OXTAIL AND  
BEECH MUSHROOMS

GRILLED LAMB RIBEYE WITH  
BLACK OLIVE, HARICOT VERT  
AND MARJORAM

FALLEN ALMOND SOUFFLE WITH  
STRAWBERRIES AND  
BUTTERMILK ICE CREAM

— 65 —

WINE FLIGHT \$45