

D I N N E R  
S P R I N G 2 0 1 3  
P O S T T H E A T E R M E N U

A P P E T I Z E R S

ONION SOUP "2013"  
Smoked Gouda, Sourdough "Sponge," Onion Bouillon

PETIT POIS "BAVAROIS"  
Green Almonds, Ramps, Marcona Almond Sorbet

RISOTTO PRIMAVERA  
Vegetable Fritto Misto, Herb Butter

FAVA BEAN AGNOLOTTI  
Mangalitsa Ham, Nettle Pesto, Pecorino Froth

CRAB AND AVOCADO ROULADE  
Pickled Daikon, Citrus-Espelette Emulsion

SMOKED STURGEON PANNA COTTA (15. suppl)  
Beet "Carpaccio," Wild American Caviar, Rye Crisps

CHILLED ASPARAGUS POLONAISE  
Egg Dressing, Capers, Trout Roe

RABBIT AND FOIE GRAS RILLETTE  
Pickled Vegetables, Purple Mustard, Pistachio Crostini

U P O N R E Q U E S T

O R G A N I C F I E L D G R E E N S / V E G E T A R I A N M E N U

(À LA CARTE AVAILABLE)

BRIAN NASWORTHY  
Chef de Cuisine

TERRANCE BRENNAN  
Chef/Proprietor

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BUTTER POACHED HALIBUT  
Peas "A la française," Mint, Rhubarb Vinaigrette

WILD KING SALMON  
Cranberry Beans, Razor Clams, Chorizo, Salsa Verde

SAUTEED RED SNAPPER  
Cauliflower Arancini, Cucumbers, Curry Emulsion

DIVER SEA SCALLOPS  
Asparagus Variations, Morels, Vin Jaune Sabayon

ELYSIAN FIELDS FARM LAMB LOIN (12. suppl)  
Fresh Chickpea Croquette, Artichokes, Bagna Cauda

PAINTED HILLS FARM RIB-EYE  
Creamed Spinach Croquette, Béarnaise Cloud

POULET ROUGE "KIEV ROYALE"  
Wild Mushrooms, Swiss Chard, Liquid Foie Gras

THOMAS FARM SQUAB "TAJINE"  
Moroccan Spiced Carrots, Date "Tabouli," Harissa

PRIX FIXE

2 COURSES 68. / 3 COURSES 88.

WITH WINE PAIRINGS ADDITIONAL 45.

(AVAILABLE AFTER 9:30PM)

TASTING MENUS AVAILABLE UNTIL 30 MINUTES PRIOR TO CLOSING

PICHOLINE USES LOCAL AND ORGANIC PRODUCTS WHENEVER POSSIBLE