

D I N N E R
S P R I N G 2 0 1 3

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

UPON REQUEST

ORGANIC FIELD GREENS / VEGETARIAN MENU
(À LA CARTE AVAILABLE)

BRIAN NASWORTHY
Chef de Cuisine

TERRANCE BRENNAN
Chef/Proprietor

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E N T R E E S

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

3 - COURSE PRIX FIXE 98.

APPETIZER / ENTREE / DESSERT OR CHEESE

WITH WINE PAIRINGS ADDITIONAL 45.

CHEF'S TASTINGS 12 - COURSE
WINE PAIRINGS AVAILABLE

TASTING MENUS AVAILABLE UNTIL 30 MINUTES PRIOR TO CLOSING

PICHOLINE USES LOCAL AND ORGANIC PRODUCTS WHENEVER POSSIBLE