

VEGETARIAN DINNER MENU

EARLY SPRING 2013

A P P E T I Z E R S

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

FAVA BEAN AGNOLOTTI  
Nettle Pesto, Pecorino Froth

CHILLED ASPARAGUS POLONAISE  
Egg Dressing, Capers

CAULIFLOWER ARANCINI  
Cucumbers, Curry Emulsion

SORBELLO FARMS ORGANIC FIELD GREENS \*  
Banyuls Vinaigrette

| \* DENOTES VEGAN OPTION |

BRIAN NASWORTHY  
Chef de Cuisine

TERRANCE BRENNAN  
Chef/Proprietor

VEGETARIAN DINNER MENU

EARLY SPRING 2013

ENTREES

ASPARAGUS VARIATIONS  
Crème de morel, Vin Jaune Sabayon

RISOTTO PRIMAVERA  
Vegetable Fritto Misto, Herb Butter

MOROCCAN SPICED CARROTS  
Date "Tabouli," Eggplant-Yogurt Coulis, Harissa Vinaigrette

FRESH CHICKPEA "FALAFEL"  
Raita, Artichokes Barigoule, Parsley Pistou

PEAS "A LA FRANCAISE" \*  
Wild Mushrooms, Mint, Rhubarb Vinaigrette

"PORTER HOUSE" GARNISH  
Creamed Spinach Croquette, Potato "Mille Feuille," Onion Rings

3 - COURSE PRIX FIXE 88.  
APPETIZER / ENTREE / DESSERT OR CHEESE

WITH WINE PAIRINGS ADDITIONAL 45.

PICHOLINE USES LOCAL AND ORGANIC PRODUCTS WHENEVER POSSIBLE

5 COURSE TASTING MENU  
*Prix Fixe 102 ./ With Wine Pairings Additional 80 .*

AMUSE VARIE

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CHILLED ASPARAGUS POLONAISE  
*Egg Dressing, Capers*

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ONION SOUP "2013"  
*Smoked Gouda, Sourdough "Sponge,"*

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RISOTTO PRIMAVERA  
*Vegetable Fritto Misto, Herb Butter*

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FROMAGE AFFINES  
*Selections from our Cheese Cart*

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RHUBARB CONTRASTS  
*Rhubarb Double Cream, Rhubarb Sorbet,  
Lychee Gelée*

8 COURSE TASTING MENU  
*Prix Fixe 135 ./ With Wine Pairings Additional 95 .*

AMUSE VARIE

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CHILLED ASPARAGUS POLONAISE  
*Egg Dressing, Capers*

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

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FAVA BEAN AGNOLOTTI  
*Nettle Pesto, Pecorino Froth*

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FRICASSEE OF SPRING VEGETABLES  
*64 Degree Egg, Pea Tendrils Tempura*

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"PORTER HOUSE" GARNISH  
*Creamed Spinach Croquette,  
Potato "Mille Feuille," Onion Rings*

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SPRING BROOK FARM RACLETTE  
*"Fondue," Puffed, Madeira Powders*

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RHUBARB CONTRASTS  
*Rhubarb Double Cream, Rhubarb Sorbet,  
Lychee Gelée*

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CHOCOLATE "TOSTADO"  
*Chocolate Baguette, Guanaja Mousse,  
Marqués de Valdeza Olive Oil*