

Dinner Menu 1

Soup of the Day

Local Mixed Greens
Radish, Onion, Sherry Vinaigrette

Caesar Salad
Hearts of Romaine, Shaved Parmigiano Reggiano, Seasoned Croutons

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Penne Telefono
Fried Eggplant, Fresh Mozzarella, Garlic, Basil, Tomato

Fresh Papardelle
Olive Oil Poached Tuna, Tomato Filetto, Roasted Garlic, Chili Flake,
Parsley, Rosemary, Cured Black Olives

Griggstown Farm Chicken
Grilled, Black Trumpet Mushroom Jus,
Roasted Zucchini

Salmon Nicoise
Pan Roasted, French Beans, Fingerling Potatoes, Black Olives,
Cherry Tomatoes, Hard Cooked Egg, Anchovy Vinaigrette

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Vanilla Bread Pudding

Chocolate Raspberry Tart

Gelato or Sorbet of the Day

Coffee, Decaf, Assorted Teas

Prix Fixe \$39 per person
Tax and Gratuity Excluded
Menus are seasonal and are subject to change.

Spring B 2008

Dinner Menu 2

Family Style Appetizers

Mezze

Roasted Red Pepper Hummus, Baba Ghanoush,
Roasted Garlic Black Bean Hummus, Grilled Pita, Crostini

Charcuterie

Assortment of Artisanal Cured Meats, Handmade Sausage and Pate, Olives,
Cornichons, Whole Grain Mustard

Artisanal Cheeses

Daily Selections of Imported and Domestic Cheeses, Honey, Sweet Bread, Dried Fruit

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Soup of the Day

Local Mixed Greens

Radish, Onion, Sherry Vinaigrette

Caesar Salad

Hearts of Romaine, Shaved Parmigiano Reggiano, Seasoned Croutons

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Penne Telefono

Fried Eggplant, Fresh Mozzarella, Garlic, Basil, Tomato

Cavatappi

Basil Pesto, English Peas, Pea shoots,
Crumbled Goat Cheese

Griggstown Farm Chicken

Grilled, Black Trumpet Mushroom Jus,
Roasted Zucchini

Skirt Steak

Certified Angus, Naturally Raised, Celery Root Puree,
Café De Paris Butter, Gaufrette Potatoes

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Vanilla Bread Pudding

Chocolate Raspberry Tart

Gelato or Sorbet of the Day

Coffee, Decaf, Assorted Teas

Prix Fixe \$46 per person

Tax and Gratuity Excluded

Menus are seasonal and are subject to change.

Dinner Menu 3

Family Style Appetizers

Mezze

Roasted Red Pepper Hummus, Baba Ghanoush,
Roasted Garlic Black Bean Hummus, Grilled Pita, Crostini

Charcuterie

Assortment of Artisanal Cured Meats, Handmade Sausage and Pate, Olives,
Cornichons, Whole Grain Mustard

Artisanal Cheeses

Daily Selections of Imported and Domestic Cheeses, Honey, Sweet Bread, Dried Fruit

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Local Mixed Greens

Radish, Onion, Sherry Vinaigrette

Caesar Salad

Hearts of Romaine, Shaved Parmigiano Reggiano, Seasoned Croutons

Carpaccio

Simply Grazin' Certified Organic Beef, Arugula, Red Onion,
Shaved Parmigiano-Reggiano

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Fresh Papardelle

Olive Oil Poached Tuna, Tomato Filetto, Roasted Garlic, Chili Flake,
Parsley, Rosemary, Cured Black Olives

Griggstown Farm Chicken

Grilled, Black Trumpet Mushroom Jus,
Roasted Zucchini

Salmon Nicoise

Pan Roasted, French Beans, Fingerling Potatoes, Black Olives,
Cherry Tomatoes, Hard Cooked Egg, Anchovy Vinaigrette

Skirt Steak

Certified Angus, Naturally Raised, Celery Root Puree,
Café De Paris Butter, Gaufrette Potatoes

Lamb Brochette

Pasture Raised Lamb, Pearl Onion, Cherry Tomato,
Cucumber Feta Salad, Toasted Cumin Piquillo Puree

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Vanilla Bread Pudding

Chocolate Raspberry Tart

Gelato or Sorbet of the Day
Coffee, Decaf, Assorted Teas

Prix Fixe \$51 per person

Tax and Gratuity Excluded

Menus are seasonal and are subject to change. Spring B 2008

Lunch Menu 1

Soup of the Day

Organic Mixed Greens
Radish, Onion, Sherry Vinaigrette

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Penne Telefono
Fried Eggplant, Fresh Mozzarella, Garlic, Basil, Tomato

Fresh Papardelle
Olive Oil Poached Tuna, Tomato Filetto, Roasted Garlic, Chili Flake,
Parsley, Rosemary, Cured Black Olives

Raised Right Chicken Paillard
Grilled, Black Trumpet Mushroom Jus,
Roasted Zucchini, Baby Carrots

Salmon Nicoise
Pan Roasted, French Beans, Fingerling Potatoes, Black Olives,
Cherry Tomatoes, Hard Cooked Egg, Anchovy Vinaigrette

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Vanilla Bread Pudding

Chocolate Raspberry Tart

Gelato or Sorbet of the Day

Coffee, Decaf, Assorted Teas

Prix Fixe \$30 per person
Tax and Gratuity Excluded
Menus are seasonal and subject to change.

Spring B 2008

Lunch Menu 2

Family Style Appetizers

Mezze

Roasted Red Pepper Hummus, Baba Ghanoush,
Roasted Garlic Black Bean Hummus, Grilled Pita, Crostini

Charcuterie

Assortment of Artisanal Cured Meats, Handmade Sausage and Pate, Olives,
Cornichons, Whole Grain Mustard

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Soup of the Day

Organic Mixed Greens
Radish, Onion, Sherry Vinaigrette

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Penne Telefono

Fried Eggplant, Fresh Mozzarella, Garlic, Basil, Tomato

Cavatappi

Basil Pesto, English Peas, Pea shoots,
Crumbled Goat Cheese

Raised Right Chicken Paillard

Grilled, Black Trumpet Mushroom Jus,
Roasted Zucchini, Baby Carrots

Salmon Nicoise

Pan Roasted, French Beans, Fingerling Potatoes, Black Olives,
Cherry Tomatoes, Hard Cooked Egg, Anchovy Vinaigrette

Skirt Steak

Certified Angus, Naturally Raised, Celery Root Puree,
Café De Paris Butter, Gaufrette Potatoes

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Vanilla Bread Pudding

Chocolate Raspberry Tart

Gelato or Sorbet of the Day

Coffee, Decaf, Assorted Teas

Prix Fixe \$35 per person
Tax and Gratuity Excluded
Menus are seasonal and subject to change.

Brunch Menu

Assortment of Breads, Brioche, Croissant, and Danish

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Fresh Fruit Bowl

Soup of the Day

Organic Mixed Greens
Radish, Onion, Sherry Vinaigrette

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Poached Eggs
Arugula Chiffonade, Shaven Parmigiano,
Parma Prosciutto, Grilled Country Boule

Brioche Bread French Toast
Walnut Maple Syrup, Fresh Berries

Frittata Espanola
Onion, Piquillo Peppers, Potatoes, Goat Cheese

Croque Monsieur
Cotto Ham, Cherry Grove Tomme, Toasted Brioche, Mornay Sauce

Penne Telefono
Fried Eggplant, Fresh Mozzarella, Garlic, Basil, Tomato

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Vanilla Bread Pudding

Chocolate Raspberry Tart

Gelato or Sorbet of the Day

Coffee, Decaf, Assorted Teas

Prix Fixe \$21 per person
Tax and Gratuity Excluded

Menus are seasonal and subject to change.

Available Saturday and Sunday Only Before 2:00pm