

# 2010 Patrons Club Selections

MANAGERS: JULLIE DELOS & KIMBERLY OTIS

CHEF DE CUISINE: COURTNEY WITHEY

## Pan Seared Salmon with Caviar Beurre Blanc

*buttered leeks, horseradish whipped potatoes, salmon roe and chive beurre blanc*

35.

## Herb Marinated Roasted Half Chicken

*sweet corn & arugula salad, caramelized red onion, bacon, grilled king oyster mushroom, garlic vinaigrette*

32.

## Buttermilk Fried Pork Chop

*Maine mashed, roasted asparagus, shaved garlic and hot pepper brown butter*

32.

## Grilled Swordfish Au Poivre

*parsnip purée, sautéed spinach with garlic & lemon, mustard au poivre sauce, fried parsnip chips*

34.

## Roasted Eggplant, Heirloom Tomato & Buffalo Mozzarella Stack

*herbed crispy breadcrumbs, balsamic port reduction*

30.

## Grilled Rack of Lamb Marinated in Tarragon, Mint & Garlic

*heirloom potato, black truffle and arugula Salad, tomato confit, warm white balsamic vinaigrette*

38.

## Port and Plum Braised Shortrib

*local summer vegetables, port shortrib jus, horseradish crème fraîche*

38.

## Seared Alaskan Black Cod glazed with Sweet Lemon

*green beans, chick peas, red onion, lemon & orange supremes, cracked black pepper, basil vinaigrette, toasted almonds*

38.

## Braised Pork and Shortrib Ragù with Orzechette

*wild mushroom, tomato confit, fresh basil, toasted breadcrumbs, dollop of herbed ricotta*

32.

## Grilled New York Strip with Porcini Butter

*olive oil whipped potatoes, crispy fried onions, roasted asparagus, beurre rouge*

39.

## Tuscan Table

30.

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