



***Where To Eat
Spring/Summer 2010***

Sparklers

*Minted Spring Pea Soup
Wild Leeks*

*Pan Fried Soft Shell Crab
Sweet Corn, Tomato and Asparagus Salsa*

Light Whites

*Pan Seared Swordfish Medallion
Carrot, Coconut Water and Ginger Broth*

*Green Vidalia Filled Pasta Pillows
Crisp Maple Bacon Lardons and Fiddle Heads*

Full Bodied Whites

*Blonde Morel and Baby Spinach Risotto
Confit of Green Garlic*

*Pan Seared Diver Sea Scallops
Pink Grapefruit Butter and Squash Blossoms*

Fruity Reds

*Pan Roasted New York Foie Gras
Syrah Strawberry Rhubarb Compote*

*Pan Roasted Scottish Salmon over Black Quinoa
Melted Fennel*

Spicy/Earthy Reds

*Blackberry and Five Spice Rubbed Roast Long Island Duck
Fingerling Potatoes and Spring Dug Parsnips**

*Black Pepper Rolled Seared Rare Yellowfin Tuna
Zinfandel Butter Sauce**

Robust Reds

*Braised Red Snapper
Tomato Provencal and Herb Spaetzle*

*Wood Grilled Filet Mignon with Soft Whipped Potatoes, Horseradish Onion Cream
Meritage Syrup**

Cheeses

*Duet of Soft Cheeses, Constant Bliss and Robiola a Due Latte
Grilled Baguette and Roasted Yellow Peach Chutney*

*Trilogy of Blue Cheeses, Irish Cashel, English Shropshire and Italian
Gorgonzola with Toasted Walnut Bread and Vidalia Onion and Black Pepper Jam*

Sweets

*Red Fruit Tasting Plate of Raspberry Buttermilk Panna Cotta
Rhubarb Crème Brûlée, Strawberry Cinnamon Shortbread Napoleon*

*Chocolate Tasting Plate of Dark Chocolate Malted Ice Cream Pie
Milk Chocolate Pot de Crème, Swiss White Chocolate Cheesecake*

Small Plates \$16

Large Plates \$32