



May 2012

Five Course Prix Fixe 75 Paired with wine 40

Chef's Tasting 125 Paired with wine 75

Appetizers

14

Foie Gras Torchon

Blackberry Reduction, Toasted Walnuts, Pear Gateaux

\$6 Supplement

Chesapeake Bay Soft Shell Crab

Thai Lettuce Wrap, Rice Noodles, Pickled Vegetables

Slow Roasted Pork Belly

Savory Leek Waffle, Frisée, Natural Jus

Lobster Bisque

Maine Lobster Roll, Watercress

Veal Sweetbreads

White Bean Purée, Castelvetrano Olive Tapenade, Cauliflower Salad

Roasted Semi-Boneless Quail

Artichoke Stuffing, Rapini, Saffron Emulsion

\$4 Supplement

Burgundian Escargot Tortellini

Shallot Aigo Buido, Parsley Pistou, Saul Nois Fondue

Macaroni & Cheese

Poached Maine Lobster & Mascarpone Enriched Elbow Pasta

\$4 Supplement

Salads

10

Asparagus Salad

Pine Nut Crusted Avalanche Fresh Chevre, Machê

Lola Rosa

Fresh Strawberries, Marcona Almonds, St. Agur Bleu Cheese

Belgian Endive

Gala Apples, Candied Pecans, Creamy Parsley Vinaigrette



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Main Courses

Fish

36

Icelandic Arctic Char

Roasted Baby Beets, Tarragon Bread Crumbs, Fines Herbs Pistou

Chilean Sea Bass En Croûte

Grilled Artichoke Hearts, Potato Risotto, Sauce Barigoule

\$6 Supplement

Sautéed Red Snapper

Spanish Lobster Broth, Fingerling Potatoes, English Peas, Hearts of Palm

Prosciutto Wrapped Monkfish

Fava Beans, Slow Roasted Vegetables, Herb Aioli

Meat

39

Colorado Lamb Loin

Sautéed Cauliflower, Broccolini, Grilled King Trumpet Mushrooms, Celery Root Purée

Seared Veal Tenderloin

Duxelle Rissole, Grilled Asparagus, Shaved Foie Gras Torchon

Slow Roasted Duck Breast

Spring Garlic Emulsion, Ricotta Gnudi, Duck Confit

Dry Aged NY Strip Au Poivre

Black Truffle Porcini Gratin, Grilled Ramps

Vegetable Entrée 28

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Chef de Cuisine Stephen McCary

Sous Chef Jon Robbins

Chef-Proprietor Frank Bonanno

{ **bonanno** }
concepts