

Circular Dining Room Fall 2008

Appetizers

Caesar Salad of Baby Rainbow Romaine,
White Anchovy, Garlic Dressing
\$11

Baby Spinach, Velvet Oracle, Honshimeji Mushroom Duxelle,
Apple Tree Goat Cheese Crêpe
\$12

Creek Side Farms Heirloom Tomato Salad,
Micro Basil, Smoked Sea Salt, Extra Virgin Olive Oil
\$13

Lobster Bisque,
Leek and Lobster Garnish
\$11

Acorn Squash and Buttermilk Soup,
Chicken Confit
\$10

Pan Seared Hudson Valley Foie Gras,
Pecan and Citrus French Toast, Grand Marnier Caramel
\$19

Poached Lobster,
Land Seaweed, Ruby Grapefruit, Toasted Macadamia Nut Vinaigrette
\$18

"Kobe Style" Beef Flank Steak,
Anson Mills Carolina Golden Risotto, Porcinis and Baby Leeks
\$14

White Truffle Glazed Scallops,
White Chocolate and Chervil Beurre Blanc
\$13

Entrees

Grilled Beef Filet,
Potato and Parsnip Puree, Cipollini Onions,
Braised Rapini, Merlot Jus
\$37

"Chicken Two Ways",
Roasted Chicken Breast, Braised Leg,
Ivory Lentils, Nueskije's Bacon, Shredded Brussels Sprouts
\$30

Yuengling Porter Braised Pork Shanks,
Heirloom Hominy Corn, Butternut Squash, Escarole
\$32

Pan Seared Halibut, Caramelized Cauliflower Puree, Baby Cabbage,
Black Trumpet Mushrooms
\$34

Chestnut Crusted Venison Loin Medallions,
Sweet Potato Hash, Celery Hearts, Rainbow Pearl Onions,
Plump Cranberry Jus
\$39

River and Glen Coho Salmon,
Black Rice Grits, Apple and Watercress Salad,
Whole Grain Mustard Vinaigrette
\$33

Grilled Prime NY Strip,
Duo Potato Galette, Braised Endive, Oyster Mushrooms,
Black Pepper Jus
\$38

(V) Fall Vegetable Mille-Feuille,
Rapini, Horseradish Scented Salsify Puree
\$28

Fish of the Day
Market Price