

P A P I L L O N

DECEMBER 2007

A P P E T I Z E R S

SOUP DU JOUR

7

WINDROSE FARM GOLD POTATO CROQUETTES WITH APPLEWOOD SMOKED BACON, ROASTED GARLIC,
WHITE CHEDDAR, AND SAFFRON - HERB AIOLI

8

FRIED GREEN TOMATO TARTINE "BLT" ON GRILLED BAGUETTE WITH PROSCIUTTO DE PARMA, HERBSAINT
AIOLI, MT. OLIVE BABY SPICY GREENS, AND LEEK COULIS

10

SMOKED MUSCOVY DUCK BRUSCHETTA WITH LAVENDER CHEVRE DUMPLING, BALSAMIC MOLASSES,
ROASTED GARLIC CROSTINI, AND KUMQUAT MARMALADE

12

SEARED ARTISAN FOIE GRAS WITH HONEY-PROSECCO POACHED QUINCE, BRIOCHE TOAST, BLIS
BOURBON BARREL AGED MAPLE SYRUP, TOASTED PECAN DUST, AND MICRO SWEET CORN SHOOTS

14

S A L A D S

CHIOGGIA BEET CARPACCIO WITH PETIT SALAD OF BELGIAN ENDIVE, MICRO GREENS, SEE CANYON
APPLES, DATES AND WHITE CHEDDAR-WHOLE GRAIN DIJON DRESSING

8

WINDROSE FARM BABY LETTUCE WITH SLICED PERSIMMONS, POMEGRANATE ARILS, CANDIED PECANS,
POMEGRANATE-BALSAMIC VINAIGRETTE, AND SMOKED DUCK RILLETTES CROSTINI

PETITE . . . 8 10 . . . GRAND

BLOOMSDALE SPINACH WITH SATSUMA ORANGE, SHAVED RED ONION, APPLEWOOD SMOKED BACON
LARDONS, AND CREAMY CHEVRE DRESSING

PETITE . . . 8 10 . . . GRAND

E N T R E E S

CRISPY RISOTTO CAKE WITH SAUTÉED WILD MUSHROOMS, MUSHROOM BEURRE FONDUE, PETIT MACHE
SALAD WITH TRUFFLE VINAIGRETTE, PARMESAN REGIANNIO, AND SHAVED BLACK TRUFFLES

19

CEDAR PLANK ROASTED FREE-RANGE CHICKEN BREAST WITH PANCETTA-SAGE CROISSANT BREAD
PUDDING, SAUTÉED TUSCAN KALE, AND LINGONBERRY COMPOTE WITH CIDER JUS

19

MAPLE - BOURBON BRINED PORK PRIME RIB CHOP WITH BUTTERNUT SQUASH AND APPLEWOOD SMOKED
BACON, GRILLED APPLE-PEAR CHUTNEY, POMEGRANATE ARILS, PISTACHIOS, AND CALVADOS JUS

25

PAN ROASTED MAPLE LEAF FARMS DUCK BREAST WITH SEARED FOIE GRAS, FRENCH LENTIL- WILD
MUSHROOM CASSOULET, AND MOUNTAIN HUCKLEBERRY-PORT REDUCTION

28

DIVER SCALLOPS AND TIGER PRAWNS GRILLED "EN BROchette" WITH HERB ROASTED FINGERLING
POTATOES, BLOOMSDALE SPINACH SAUTÉED IN PANCETTA, AND MEYER LEMON-DILL BEURRE BLANC

PETITE (3 oz). . . 16 26 . . . GRAND(6 oz)

GRILLED FREE RANGE LAMB CHOPS WITH PARMESAN GOLD POTATO GRATIN, SEASONAL VEGETABLES,
AND ROASTED GARLIC PAPRIKA AU JUS

PETITE (4 oz). . . 16 26 . . . GRAND (8 oz)

PAN SEARED PRIME ANGUS FLATIRON WITH TRUFFLED MAÎTRE D'HÔTEL BUTTER, CARAMELIZED
SHALLOTS, ORGANIC CHERRY TOMATOES, ARUGULA, STEAK FRITES AND SAFFRON AIOLI

PETITE (5 oz) . . . 16 26 . . . GRAND (10 oz)

GRILLED HERB MARINATED FILET MIGNON WITH YELLOWFOOT CHANTERELLES, BUTTERMILK AND
ROASTED SHALLOT MASHED POTATOES, SEASONAL VEGETABLES, AND RED WINE DEMI-GLACE

PETITE (4 oz) . . . 19 32 . . . GRAND (8 oz)

SEASONAL PRODUCTS WILL VARY ACCORDING TO LOCAL MARKET AVAILABILITY
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE