



# Recession



## OYSTERS

Wellfleet  
Pemaquid  
Blue Point  
Kumomoto  
Chatham  
Washington  
BeauSoleil

## CLAMS

Cherrystone  
Little Neck  
Orange Clams  
Razor Clams  
Geoduck Clams

## APÉRITIF

Elderflower Champagne  
Campari & Grapefruit  
Absinthe & Pine Ice Cubes

## STEAMED SHELLFISH

Fresh Florida Shrimp  
Bulot  
Dungeness Crab  
Mussels, Shallots, Parsley, Shiso, Sake

Served with two of the following sauces:  
Mignonette, Housemade Cocktail, Mustard Miso,  
Yuzo Mayonnaise, Ginger Dressing

## GRILLED BROCHETTE

Shitaki, Truffle Dressing  
Fresh Shrimp, Pinenut Dressing  
Chicken, Fresh Hearts of Palm, Almond Dressing  
Chicken Livers, Balinese Peppercorn, Cognac

## SOUP

Saffron Fish  
Garlic Coconut  
Chicken Noodle (pot-au-feu style)  
Variety of Roasted Pumpkins and Squash

## SALADS

Tomato, Mozzarella, Basil  
Fresh Hawaiian Hearts of Palm  
Hass Avocado, Red Onion, Bonito  
WARM Farm Goat Cheese, Bibb, Mache  
Foie Gras Terrine, Haricot Vert, Jerez Dressing  
Cherry Tomato, Italian-Style Feta, Olives, Japanese Cucumber, Raspberry  
Vinegar-Vanilla Dressing  
Romaine, Rocket, Honshimeji Mushrooms, Basil Parmesan and Pistachio Dressing  
WARM Steamed Asparagus, Navel Orange, Balsamic Vinegar, Lemon Olive Oil  
Full Head of Boston Bibb, Nepal Rock Salt, Shallot Vinaigrette, Garden Herbs  
Hass Avocado, Princess Crab, Tomato Coulis  
WARM Sautéed Italian Bitter Green Salad  
Roasted Beet and Goat Cheese Terrine, Hazelnut Dressing  
Red Wine Poached Egg, Confit Gizzards, Arugula, Red Endive, Watercress,  
Chervil, Tarragon, Globe Basil, Dill, Shiso  
Iceberg Heart with Fresh Mint, Tomato Coulis, Grapefruit Powder, Fig Balsamic  
WARM Potato and Sardine Salad, Saffron Cloud  
Chatham Lobster Salad, 24-hour Cooked Tomato, Avocado, Celeriac,  
Truffle Dressing  
WARM Chicken Salad, Baby Bibb, Homemade Boursin Dressing  
Yellowfin Tuna Salad, Sesame Dressing  
WARM Escargot in a Bed of Baked Valdalia Onions, Tarragon Dressing

## HOMEMADE TERRINES, PÂTÉS & BOUDINS

Terrine de Canard à l'Orange  
Terrine du Chef  
Terrine de Ris de Veau aux Pleurotes  
Terrine de Volaille "Grand-mère"  
Terrine "Tout Cochon"  
Terrine de Foie de Canard aux Pruneaux  
Terrine d'Avocat au Crabe  
Pâté de Campagne aux Noix  
Pressé de Joue de Porc Confites  
au "Demoiselle de Puy"  
Foie Gras: en Déclinaison  
Boudin Noir aux Pruneaux, aux Raisins,  
aux Épinards, aux Châtaignes,  
au Vin du Médoc, aux Mangues  
Boudin Blanc Grand-mère, Richelieu, Arc-en-Ciel  
Selection of Italian Ham & Sausage

## GRILL

**MEAT**  
New York Sirloin  
Filet Mignon  
Skirt Steak  
Delmonico  
Top Butt

**FISH**  
Swordfish, Spicy Marinade  
Octopus, Garlic, Ginger, Lime  
Salmon, Red Wine Vinaigrette  
Grilled Tuna, Green Tomato Chutney  
Scallop & Shrimp Kebab, Tamarind,  
Coconut, Passionfruit

## ROAST

Chicken (New York Times #1 Winner)  
Prime Rib (Grass Fed)  
Baby Goat (Organic)  
Lobster (Dusted with Lemon Thyme,  
Grapefruit Powder)  
Duck (Organic)

## SIDES

Tuscan Fries  
French Fries  
Zucchini Fries  
Potato Purée  
Homemade Coleslaw  
Roasted Brussell Sprouts with Pistachio  
Asperagus  
Spinach  
Fricassée of Wild Mushrooms  
Cesare's Special Dried Bean Selection  
Grandmother's Pasta and Cheese Gratin



MONDAY
TUESDAY
WEDNESDAY
THURSDAY
FRIDAY
SATURDAY
SUNDAY

## CLASSICS

Halibut, Roasted Beets, Horseradish Dressing  
Chatham Cod, Jullienne Fall Squash, Ginger Aromatic  
Bass, Crisp Skin, Wild Mushrooms  
Rack of Lamb, Potato and Parsnip Crust  
Veal Chop, Roasted Shiitake, Barolo Wine Sauce  
Wiener Schnitzel, Austrian Warm Potato Salad,  
Cucumber Yogurt Salad, Lindonberry Chutney

## FRESH PASTA

Spaghetti alla Carbonara  
Linguine con Cozze  
Orecchiette with Broccoli Rabe  
Penne e Pollo  
Spaghetti with Cape Cod Clams

## RISOTTO

Squash  
Barolo Wine  
Mushroom

## FRY

Calamari  
Scallops  
Clam Bellies  
Coconut Shrimp

