

## dessert

- BLACKBERRY FINANCIER 8  
with a glass of Lilly Pilly, "Noble Blend," 2006 Leeton, Australia 17
- VANILLA PANNA COTTA raspberry coulis 8  
with a glass of Kracher, *Auslese*, 2006 Burgenland, Austria 18
- APPLE TARTE TATIN whipped crème fraîche 8  
with a glass of Sauternes, Chateau Les Justices, 2005 Bordeaux, France 22
- WARM VALRHONA FLOURLESS CHOCOLATE CAKE vanilla ice cream 8  
with a glass of Fonseca "Bin 27" 16
- TRIO of ICE CREAM & SORBET 8

## cafe drinks

- COFFEE 3
- ILLY ESPRESSO 3.50
- CAPUCCINO, CAFÉ LATTE 4.50
- SELECTION of MIGHTY LEAF TEA artisanal honey service 3.50  
organic breakfast, vanilla bean, spring jasmine, white orchard  
chamomile citrus, ginger mint

## dessert wine

- Moscato d'Asti, "*Bricco Quaglia*," La Spinetta 2007 Piedmont, Italy 9
- Kracher, *Auslese*, 2005 Burgenland, Austria 11
- Kracher, TBA, Grand Cuvee, #7, 2005 Burgenland, Austria 32
- Lilly Pilly, "Noble Blend," 2006 Leeton, Australia 10
- Hunt Country Ice Wine Vidal Blanc, 2005 Finger Lakes, NY 18
- Sauternes, Chateau Les Justices, 2005 Bordeaux, France 15
- Sauternes, Chateau Rieussec, 2005 Bordeaux, France 25



## APIARY 3-COURSE PRIX FIXE MENU 35

### appetizer

- APIARY GREEN SALAD fines herbes, shallots, red wine vinaigrette
- TUSCAN MUSHROOM SOUP sour dough croutons, parmesan
- ARTICHOKE & BABY ARUGULA  
sweet gold cherry tomatoes, lemon



### main course

- ATLANTIC SKATE saffron cous cous, manila clams, paquillo peppers
- ROASTED ORGANIC CHICKEN mascarpone polenta  
spring peas, carrots, tarragon jus
- CONFIT OF DUCK LEG parsnip puree, french green lentils

### dessert

- BLACKBERRY FINANCIER
- VANILLA PANNA COTTA raspberry coulis
- TRIO of ICE CREAM & SORBET

**Apiary** is now open for Brunch every Saturday & Sunday.

Monday is **Apiary's** "No Corkage" Night.

We look forward to welcoming you back to **Apiary** in the near future.

## appetizer

TUSCAN MUSHROOM SOUP 8  
sour dough croutons, parmesan

APIARY GREEN SALAD 8  
fines herbes, shallots, red wine vinaigrette

ARTICHOKE & BABY ARUGULA 12  
sweet gold cherry tomatoes, lemon

WARM CHEVRE 10  
roasted beets, upland pepper cress

SPRING SALAD 13  
fava beans, asparagus, pecorino

HAMACHI CRUDO 12  
avocado, shaved fennel, jalapeno

THAI BEEF SALAD 14  
lemongrass, ginger, peanuts, mint

DIVER SEA SCALLOPS 13  
madras curry, apple puree

CRISP SWEETBREADS 15  
romesco, frisée

SELECTION of CHEESE 13  
artisanal honey

EXECUTIVE CHEF SCOTT BRYAN

20% gratuity will be added for parties of 6 or more.

## main course

ATLANTIC SKATE 23  
saffron cous cous, manila clams, paquillo peppers

CHATHAM COD 24  
zucchini, tomato, orange olive tapenade

PORCINI RISOTTO 23  
asparagus, parmesan, lemon, herbs

ROASTED ORGANIC CHICKEN 22  
mascarpone polenta, spring peas, carrots, tarragon jus

BERKSHIRE PORK CHOP 24  
grilled scallions, black beans, orange ginger glaze, guacamole

PEKING DUCK BREAST 26  
parsnip puree, caramelized endive, tokyo turnips

GRILLED HANGER STEAK 27  
roasted shallots, potato puree, red wine jus

BRAISED LAMB PARPADELLE 23  
fava beans, tomatoes, parmesan

## sides 7

POTATO PUREE

ORZO "MAC" & CHEESE

SAUTEED BABY SPINACH with GARLIC & OLIVE OIL