

SILHOUETTE

PRIX FIXE DINNER

Three Course \$ 38
From 5:00pm - 6:30pm Daily

APPETIZER

SLOW ROASTED LEEK SALAD / Duck Prosciutto / Grilled Red Onion Dressing / Aged Manchego Cheese

MIXED BABY LETTUCE / Shaved Seasonal Vegetables / Honey Crisp Apple / Creamy Mustard Dressing

BAKED POTATO AND WINTER BLACK TRUFFLE SOUP / Bacon Grilled Cheese Soldiers

HUDSON VALLEY FOIE GRAS TORCHON / Quince & Pear Chutney / Melba Toast (\$5 supp)

ENTREE

FRESH PAPPARDELLE / Wild Boar Sunday Ragout / Braised Kale / Fresh Ricotta / Gremolata

ROASTED AMISH CHICKEN / Smoked Cippolini Onion / Baby Brussels Sprouts / Porcini Marmalade

HANGER STEAK "A LA PLANCHA" / Bacon and Butter Braised Collard Greens / Garlic Pommes Noisette / Sauce Diable

PAN SEARED CHATHAM COD / Potato Leek / Chorizo / Crispy Brandade

DESSERT

LA SILHOUETTE CHEESECAKE / Pineapple Mango Salad / Coconut Glace

GIANDUJA MOUSSE BAR / Caramelized Bananas / Vanilla Bean Ice Cream

THREE SCOOPS OF ICE CREAM or SORBET

ICE CREAM: Vanilla Bean / Salted Caramel / Espresso / Crème Fraiche

SORBET: Passion Fruit / Concord Grape / Lemon-Lime / Chocolate

Chef's Five-Course Tasting Menu Available upon Request (for the Entire Table Only)
\$85 per person

\$130 per person with wine pairing
DAVID MALBEQUI - EXECUTIVE CHEF