

SILHOUETTE

“TOUT DE SUITE”

LUNCH MENU

Two Course \$ 21

(Choose entree and appetizer or Dessert)

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

ENTRÉE

6 OZ BURGER QUEEN / Special Sauce / American Cheese / French Fries

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

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

DESSERT

LA SILHOUETTE CHEESECAKE / Pineapple Mango Salad / Coconut Milk Glace

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