



**Restaurant Marc Forgione
Fathers Day Menu 2011:
In Honor of Marc's Father
Larry Forgione and An American Place Restaurant**

Appetizers

Native Bison Tartare, BBQ Hottish Sauce, Young Onions, Red Veined Sorrel \$16

Larry was the first chef to have buffalo on a menu in New York City in over fifty years.

The first time Marc tried buffalo was at An American Place.

Local Asparagus in Ambush, Dickson's Tasso Ham, Black Pepper Brioche, Morel Mushroom Emulsion \$14

The dish represents Larry's play on the vintage Asparagus Ambush hors d'oeuvre dish.

Just 8 years old, Marc tried this dish at the Greenbriar Hotel in West Virginia where his father was cooking with other chefs. He loved it so much that he asked his table to let him finish off theirs.

Peekytoe Crab Cake, Charleston Vegetable Slaw, Smoked Onion Remoulade, Micro Watercress \$17

The crab cakes were a staple dish on An American Place's menu. It features Larry's well-known use of local use local baby greens.

It's also Marc's favorite crab cake dish of all time.

Entrees

Cedar Planked Salmon, Black Butter Polenta, Black Kale, Old Fashioned Egg Sauce, American Caviar \$28

Although the Cedar planked salmon was a method widely used amongst Native Americans, it hadn't made its way into restaurants. Larry was the first and he prepared the dish this way at An American Place.

Salmon was the first piece of fish Marc learned how to cook.

Creekstone Farms Filet Mignon, Maytag Blue Cheese Butter, Mountain Huckleberry Jus, Dry Aged Potatoes \$32

At a time when there were limited selections in supermarkets, Larry was often sent huckleberries and other farm to table produce from foragers. He loved the idea of using local ingredients in his dishes – and this was the mid-80s.

Marc tasted his first huckleberry at An American Place.

Old-Fashioned Strawberry Shortcake \$9

James Beard said of this recipe that Larry showed him – “There can be no dessert better, only fancier.”

This specially crafted menu will be available for dinner from Monday June 13th to Sunday June 19th.

www.marcforgione.com