

The Orangery

Fall & Winter Dinner Menu 2011

Lamb Lollipops

minted Dijon, wild mushroom confiture, arugula 12

Venison Sausage

grilled sausage with blueberry, merlot, pear slaw 11

Smoked Salmon Rillettes

highest quality Scottish salmon pate, served in it's own crock
fresh dill, homemade pickled onion, crostini, cracker, toast wheat baton 10

Artisan Cheese Tasting

three selected cheeses of the day, sesame brittle, honey, fruit compote, seeded flatbread & table crackers 14

Caviar Deviled Eggs

Paddlefish & Trout caviar, hints of horseradish half doz: 8 doz: 14

Traditional Caviar Service

sustainably farmed, premium, Siberian sturgeon, red onion, egg, crème Fraiche, toast points market price

Seared "A" Foie Gras

top grade foie gras, duck confit, Madeira onion chutney, cranberry gastrique, arugula, toasted wheat baton 18

Mussels Meuniere

brown European butter, white wine, country prosciutto, tomato concassé, grilled French bread 11



Classic Bistro Salad

frisée lettuce, a perfectly fried farm egg, walnut, smoked pork lardon, Dijon vinaigrette 9

Roasted Beet Salad

chevre cheese, frisee & baby lettuce, cranberry chutney, smoked honey vinaigrette, spicy walnut 9

White Caesar Salad

crispy Asiago tuille, romaine heart, classic dressing, crouton, marinated white anchovy 7

House Salad

blue cheese, English cucumber, candied pecan, tomato, carrot ribbon, sherry vinaigrette 6



Lions Paw Scallops

porcini cream, flash fried shiitake mushroom, sautéed swiss chard, chive potato pave petite: 23 full: 31

Venison Sausage Cassoulet

hearty herb roasted white beans, preserved duck, Madeira onion chutney, seasonal vegetable 19

Rack of Lamb

spice scented cous cous, lemon shallot vinaigrette, cilantro walnut mint pesto 32

Veal Medallions

shiitake mushroom, country prosciutto, fingerling potato, sauteed arugula, rich marsala veal jus 34

Lobster and Mushroom Crepes

Maine lobster claw & leg, champagne mushroom, orange cognac cream flambé, fresh herb 34

Chevre Chicken "au Vin"

chevre cheese stuffed airline breast, fingerling potato hash with Benton's bacon, red wine reduction 25

Braised Beef Cheeks

slow cooked with braising jus, sauteed & pickled swiss chard, parsnip puree 27

Filet au Poivre

peppercorn crust, brandy cream reduction, leek infused oil, chive potato pave 35

Earl Grey Lacquered Scottish Salmon

emerald basmati rice with baby shrimp, vadouvan French curry sauce, tamarind chutney 29

Asiago Eggplant

herb panko crusted medallions of eggplant, house made tomato sauce, fresh mozzarella, sauteed spinach 19

◆ Chateaubriand for Two ◆

a romantic feast for two with beef tenderloin carved and sauced tableside
with roasted fingerling potatoes, cremini mushroom, carrot, swiss chard, classic veal & white wine reduction 70



This Menu is presented by: Executive Chef, Amber Lloyd and her talented crew

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The Orangery sources local products whenever possible