

D I N N E R
S u m m e r 2 0 1 0

P R E L U D E S

WHITE GAZPACHO

Red Gazpacho Granité, Smoked Paprika Shrimp

SOFT COOKED FARM EGG "OSCAR"

Peekytoe Crab, Asparagus

FLUKE CRU

Hazelnut Gremolata, Meyer Lemon Crumble

FOIE GRAS "SHABU SHABU" (5. suppl.)

Root Vegetable Pearls, Sweet and Sour Bouillon

COMPRESSED WATERMELON TERRINE

Arugula, Feta Parfait, Tapenade

P R E L U D E S

WARM MAINE LOBSTER (5. suppl.)

Fried Vanilla Milk, Endive, Kumquats

SEA URCHIN PANNA COTTA

Chilled Ocean Consommé, Caviar

TUNA "NAPOLEON"

Flavors of the Riviera, Olive Oil Ice Cream

WILD MUSHROOM RISOTTO

Local Corn, Vacca Rosa Parmesan

SHEEP'S MILK RICOTTA GNOCCHI

Artichokes Barigoule, Bottarga, Parsley Pistou

(UPON REQUEST)

SIMPLE SALAD OF ORGANIC GREENS

Organic Extra Virgin Olive Oil - '09 Harvest

CARMINE DIGIOVANNI

Chef de Cuisine

TERRANCE BRENNAN

Chef/Proprietor

D I N N E R
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D A Y B O A T S

DORADE ROYAL
Smoked Peach Condiment, Hyssop, Saffron Cream

POACHED DAY BOAT HALIBUT
Tomato, Melon Tartare, Cilantro, Radish Salad

WILD STRIPED BASS
Corn-Chorizo Pudding, Chanterelles Escabeche

DIVER SEA SCALLOPS
Salsify, Morels à la Grecque, Foie Gras Sabayon

T H E L A N D

LAMB DUO
Moroccan Flavors and Textures

HEIRLOOM CHICKEN "KIEV"
Chanterelle Mushrooms, Liquid Foie Gras

HUDSON VALLEY RABBIT
Date-Mustard Spread, Onion Variations

SQUAB
Spiced Rhubarb Cloud, "Fleischschneke"

(UPON REQUEST)

48 DAY DRY AGED PRIME RIB-EYE (15. suppl.)
Potato Confit, Grilled Treviso, Béarnaise Sabayon

3 COURSES 92. EACH ADDITIONAL COURSE 10.

PICHOLINE USES LOCAL AND ORGANIC PRODUCTS WHENEVER POSSIBLE