

DINNER

OCTOBER 16, 2012

SEAFOOD BAR

CHILLED SMOKED MUSSELS 8

POTTED SALMON 12

PICKLED SARDINE 10

KING CRAB LEGS 35

HALF OR WHOLE INGRID'S LOBSTER 18/34

LITTLENECK CLAMS 3 EA

OYSTERS HALF DOZEN 18 | DOZEN 36 LEMON, COCKTAIL SAUCE & CHAMPAGNE MIGNONETTE

BAGADUCE, ME

HAMMERSLEY, WA

SWEET CARRAQUETTE, NB

KUSSHI, BC

BLUE HILL BAY, ME

PICKERING PASS, WA

CAVIAR POTATO BLINI, CRÈME FRAÎCHE, SHALLOT & CHIVE

AMERICAN STURGEON (WILD HACKLEBACK) 28 GRAMS 50 56 GRAMS 75

SIBERIAN OSETRA (FARMED & IMPORTED) 28 GRAMS 80 56 GRAMS 155

THE KITCHEN SEAFOOD PLATTER

GRAND - WHOLE INGRID'S LOBSTER - 12 OYSTERS - 18 CHILLED SMOKED MUSSELS
6 LITTLENECK CLAMS - 10 OZ KING CRAB LEGS 110

SMALL - HALF INGRID'S LOBSTER - 6 OYSTERS - 9 CHILLED SMOKED MUSSELS
3 LITTLENECK CLAMS - 5 OZ KING CRAB LEGS 67

CHAMPAGNE MIGNONETTE, AIOLI, COCKTAIL SAUCE & LEMON

STARTERS

THE KITCHEN TOMATO SOUP 8

FRIES / GARLIC FRIES 7

HUMMUS BRUSCHETTA & SPROUTS 6

MARINATED WHITE RUNNER BEANS & PEPPERS 7

VALDEON - 2 R'S FARM HONEY 9

LE WAVREUMONT - PEAR & APPLE CHUTNEY 9

ABBAYE DE BEL'LOC - ALMONDS 9

INGRID'S MUSSELS - GRILLED BREAD 14

MARINATED OLIVES 6

CANDIED ALMONDS 4

LA QUERCIA PROSCIUTTO 10

DUCK RILLETES - APPLE & GRILLED BREAD 10

GRILLED MORTADELLA - PEAR MUSTARD 8

CURE FARM SPICY GREENS - CANDIED PECANS & CHÈVRE 9

ESCAROLE SALAD - BLEU D' AUVERGNE & ALMONDS 10

ROASTED BEET SALAD - HAZELNUTS & CHÈVRE 11

GRILLED EAST COAST SQUID - FRESNO CHILI & ARUGULA 12

SAUTÉED GREENS & LEMON 6

ROASTED BEETS & HAYSTACK CHÈVRE 5

LARDO & ROSEMARY TOASTY 6

LONG FARM PORK TERRINE - CORNICHON 10

GOAT GOUDA GOUGÈRE 6

GIOIA BURRATA & ANCHOYADE BRUSCHETTA 9

CHICKEN LIVER PATE - PEAR & LAVENDER CHUTNEY 9

MAINS

THE KITCHEN BOLOGNESE - PENNE, CHIVES & PARMESAN 18

HOUSE MADE TAGLIATELLE - BROCCOLI, WALNUTS, OLIVE OIL & PARMESAN 17

BUCATINI - BRAISED CALAMARI, GARLIC, CHILI, OREGANO & BREAD CRUMBS 18

CURE FARM TURNIPS & QUINOA - ROASTED HAZEL DELL MUSHROOMS & SPROUT SALAD 18

SWORDFISH CHAR GRILLED - POTATO, CELERY, CAPERS, KALAMATA OLIVES & SALSA VERDE 28

CHICKEN PAN ROASTED - HARISSA, CUMIN YOGURT, CUCUMBER, COUSCOUS & ALMOND SALAD 24

COHO SALMON PAN ROASTED - BRAISED LENTILS, BACON, SPROUT SALAD & VERJUS BEURRE BLANC 26

COLORADO LAMB SIRLOIN OVEN ROASTED - WHITE RUNNER BEANS, SAUTÉED GREENS & ANCHOYADE 28

RIBEYE STEAK PAN SEARED - CHIVE MASHED POTATO, ROASTED BROCCOLI, GARLIC & THYME 32

HANGER STEAK FRITES - MAÎTRE D HOTEL BUTTER & CURE FARM SPICY GREENS 23

COLORADO LAMB BURGER CHAR GRILLED - RED PEPPER RELISH, FRIES & GREENS 14

AN 18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE. THANK YOU FOR JOINING US.

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