

Chillingsworth

Sample Dinner Menu

Black & White Truffle “Mac & Cheese”

Snails in Garlicky Pesto Cream w/ Pistachios, Tomato & Grilled Brioche

Foie Gras Salad w/ Jicama, French Beans and Arugula, Truffle Vinaigrette

*Grilled Portobello, Chevre, Fig. Prosciutto and Beet Napoleon w/Beet Drizzle,
Portobello Vinaigrette*

*Shrimp ‘Taco’ w/ Lemon Hollandaise, Beans, Tomatoes, Scallions,
Cilantro & Two Chile Sauce*

*Oysters in Puff Pastry with Spinach, Lemon Butter & Salmon ‘Pearls’ and
Oyster Shooter w/ Mango Mignonette*

*‘Maryland’ Lump Crab Cake w/ Cucumber and Tomato Julienne,
Saffron Remoulade*

Seared Cape Diver Sea Scallop w/ Asparagus Risotto & Lemon Butter Sauce

Jumbo Ravioli w/ Spinach, Mushrooms & Four Cheeses, Truffle Jus

Wild Green & Baby White Asparagus w/ Morels, Morel Sauce & Lemon

Pan Seared Foie Gras w/ Grilled Brioche, Rich Stock & Sun Dried Cherries

Creole Lobster Cream with Fried Basil

Mixed Green Salad with Chevre Crouton

Sorbet

*Cilantro Crusted Rare Grilled Tuna Tournedos w/ Veggie stix
Salad & Morel Sauce*

*Grilled Swordfish 'Steak' w/ Roasted Potatoes, Tomato Relish & Fiddleheads,
Saffron Mussel 'Jus'*

*Basil Crusted Salmon w/ Oyster Mushrooms, Tomato and Pea Fondue,
Chive Lemon Butter Emulsion*

*Seared Cape Sea Scallops w/ Corn Risotto, Mushroom & Corn Ravioli,
French Beans & Corn 'Jus'*

*Rare Grilled Duck Breast w/ Duck Confit & Julienne Veggie Salad,
Duck Sauce & Blackberries*

*Seared Veal Steak w/ Mushroom Risotto, Asparagus, Mixed Mushrooms &
Wild Mushroom Sauce*

*Seared Loin of Lamb w/ Basil Mashed Potato, Tomato Olive Caper Relish,
Brocolini & Herbed Lamb Sauce*

*Roasted Tenderloin of Beef w/ Potato, Fennel, Leek & Artichoke 'Ragout',
French Beans and Truffle Sauce*

Amusements

Apple Tart w/ Caramel Ice Cream and Caramel Sauce

Warm Chocolate Cake w/ Espresso Ice Cream

Limoncello Panna Cotta w/ Blueberry Compote

Trio of Crème Brûlées

Strawberry Triple Crown w/ Strawberry Sorbet

Chocolate Peanut Butter 'Candy Bar'

Raspberry Soufflé w/Crème

Anglais (Advance Order \$7.50)

*The Price of each Dinner ranges from \$60 - \$75 and includes :
Choice of an Appetizer, Salad, Sorbet, Choice of an Entrée, Amusements,
Choice of a Dessert and Coffee or Tea.*

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Bistro Menu Entrées

*Roasted Chicken Breast w/ Basil Rich Chicken Jus., Watercress,
& Garlic Whipped Potatoes*

Seared Tuna w/ Asian Salad, Chinese Mustard Vinaigrette \$24

*Grilled Swordfish w/ Roasted Tomato Potatoes, Tomato,
Olive Caper Relish & Saffron 'Jus'*

*Seared Salmon w/ Napa Cabbage, Corn & Bacon, Chive Butter
and Pea Shoots*

*Seared Halibut w/Roasted Tomato, Spinach, Arrugula
& Truffle Vinaigrette*

*Grilled Lamb Loin Chops w/ Parmesan & Herb Risotto, Broccolini
& Herb Lamb Sauce*

*Grilled N.Y. Steak w/ Grilled Onions, Whipped Potatoes
& Spinach, Truffle 'Jus'*

*Herb de Provence Roasted Pork Loin w/ Garlic Polenta, Apple, Bacon,
Corn Ragout, Rosemary*

*Grilled Veal 'Porterhouse' Chop w/ Wild Mushrooms, Mushroom Risotto,
Asparagus & Veal Sauce*

Bistro menu prices range from \$17 - \$36.50