

the little door®

CHEF'S SELECTION

Three Course Menu 55.

APPETIZERS

choice of:

Provençal Fish Soup

Croutons, Rouille, Parmigiano Reggiano

Wild Arugula, Roasted Quinoa, Shaved Spring Vegetables and Fresh Herbs

Green Garlic, Extra Virgin Olive Oil, BLiS Sherry Vinegar

Goat Cheese Tart with Honey and Almonds

Farmer's Market Little Gem Lettuce, Harry's Berries Strawberries

ENTRÉES

choice of:

Roasted Organic Chicken Breast with Grilled Marinated Baby Artichoke

Quinoa Cake, Fava Beans, Lemon, Garlic, Oregano

Seven Vegetable Couscous

Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit

Pappardelle, Kale, Porcini Mushrooms, Baby Artichokes and Fava Beans

Sun-Dried Tomato Pernod Sauce, Parmigiano Reggiano

DESSERT DU JOUR

Served with Brewed Italian Coffee or Moroccan Mint Tea

(menu price exclusive of tax and gratuity)

LOCAL ★ FARM-FRESH ★ ORGANIC

04.05.17

the little door®

CHEF'S SELECTION

Three Course Menu 65.

APPETIZERS

choice of:

Spicy Ahi Tuna Tartare and Shaved Fennel Salad

Brioche Toast, Green Olive Tapenade

"Mezze" Assorted Mediterranean Appetizers

Homemade Pita, Flatbread, Kibbeh, Falafel, Spanakopita

Sun-Dried Tomato Farro Risotto with Mint and Feta Cheese

Fava Beans, Soaked Walnuts

ENTRÉES

choice of:

Pine Nut-Rosemary Crusted Rack of Lamb with Smoked Garlic & Goat Cheese Sauce

Green Lentils & Kale, Yukon Gold Potato Purée, Madeira

Roasted Stuffed Boneless Quail with Green Olives, Figs and Almonds

Carrot, Cauliflower & Caraway Seed Mash, Ras El Hanout Jus

Grilled Marinated Mediterranean White Sea Bass and Saffron Espelette Sauce

Polenta Diamond Crisps, Braised Kale & Fennel, Blistered Cherry Tomatoes

DESSERT DU JOUR

Served with Brewed Italian Coffee or Moroccan Mint Tea

(menu price exclusive of tax and gratuity)

LOCAL ★ FARM-FRESH ★ ORGANIC

04.05.17