

the little door®

**CHEF'S SELECTION**

*Three Course Menu 55.*

**APPETIZERS**

choice of:

**Chilled Peach Gazpacho**  
*Peach Nectar, Basil Granita*

**Wild Arugula and Shaved Farmer's Market Vegetable "Crudo"**  
*Toasted Quinoa, BLiS Sherry Vinegar, Basil, Capers*

**Goat Cheese & Pistachio Tart with Trio of Roasted Beets**  
*Wild Honey, Lemon, Lavender*

**ENTRÉES**

choice of:

**Roasted Organic Chicken Breast, Morel Mushrooms, Tarragon and Crème Fraîche**  
*Pappardelle Pasta, English Peas, Cherry Tomatoes*

**Seven Vegetable Couscous**  
*Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit*

**Pappardelle, Morel Mushrooms, Baby Artichokes, Zucchini Blossoms and Basil**  
*Sun-Dried Tomato Pernod Sauce, Toasted Pine Nuts, 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

06.21.17

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*

**Zucchini Carpaccio, Marinated Baby Artichokes, Black Olives and Cherry Tomatoes**  
*Feta Cheese, Dill, Toasted Pine Nuts*

**ENTRÉES**

choice of:

**Pine Nut & Mustard Crusted Rack of Lamb, Madeira Wine, Smoked Garlic & Black Olive Jus**  
*Baked Quinoa Stuffed Globe Zucchini, Carrot Parsnip Purée*

**Peach & Ginger Glazed Berkshire Baby Back Ribs with Toasted Pistachio**  
*Lemon Farro Risotto, Baby Broccoli*

**Grilled Marinated Mediterranean White Sea Bass, Capers, Lemon and Basil**  
*Black Olive Tapenade & Yukon Gold Potato Purée, Blue Lake Beans, Roasted Red Bell Peppers*

**DESSERT DU JOUR**

*Served with Brewed Italian Coffee or Moroccan Mint Tea*

*(menu price exclusive of tax and gratuity)*

LOCAL ★ FARM-FRESH ★ ORGANIC

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