

## CHEF'S SELECTION

*Three Course Menu 55.*

### APPETIZERS

choice of:

**Wild Arugula, Shaved Sun Chokes, Roasted Spiced Quince & Pomegranate**

*Fresh Ginger, Argan Oil, Quince Vinaigrette*

**Heirloom Tomatoes, Grilled Corn & Haricot Vert**

*Gorgonzola Cheese, Soaked Walnuts, Champagne Walnut Vinaigrette*

**Roasted Trio of Beets, Fresh Goat Cheese & Pistachio Tart**

*Shaved Fennel, Orange, Caper, Honey Vinaigrette*

### ENTRÉES

choice of:

**Roasted Chicken Breast, Butter Nut Squash,**

**Chanterelle Mushroom, Pecans & Sage**

*Quinoa Cake, Haricot Vert, Balsamic Reduction*

**Seven Vegetable Couscous**

*Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper,*

*Cauliflower, Zucchini, Harissa, Onion Confit*

**Pappardelle, Roasted Porcini Mushrooms**

**Kale, Zucchini Blossoms & Cherry Tomatoes**

*Roasted Tomato Pernod Sauce, Toasted Pine Nuts, Basil, Parmigiano Reggiano*

### DESSERT DU JOUR

*Served with Brewed Italian Coffee or Moroccan Mint Tea*

*The Little Door is proud to support the Living Wage Initiative.*

*A 3% surcharge will be added to all food items  
and will go directly to our wonderful kitchen staff.*

LOCAL ★ FARM-FRESH ★ ORGANIC

10.20.17

## CHEF'S SELECTION

*Three Course Menu 65.*

### APPETIZERS

choice of:

**Prosciutto Ham "San Daniele", Bartlett Pear & Local Burrata Cheese**

*Aged Balsamic Reduction, Basil Infused Extra Virgin Olive Oil, Purslane*

**Spicy Ahi Tuna Tartare & Shaved Fennel Salad**

*Brioche Toast, Green Olive Tapenade*

**"Mezze" Assorted Mediterranean Appetizers**

*Homemade Pita, Flatbread, Kibbeh, Falafel, Spanakopita*

### ENTRÉES

choice of:

**Pine Nut Crusted Rack of Lamb**

**Goat Cheese, Mustard & Madeira Wine Jus**

*Baked Cannellini Beans, Smoked Grilled Ratatouille, Crispy Polenta Diamonds*

**Roasted Chicken Breast, Butter Nut Squash,**

**Chanterelle Mushroom, Pecans & Sage**

*Quinoa Cake, Haricot Vert, Balsamic Reduction*

**Grilled Marinated Mediterranean White Sea Bass**

**Saffron Espelette Sauce**

*Roasted Mini Peppers, Zucchini, Squash, Mint, Capers, Yukon Gold Potato Purée*

### DESSERT DU JOUR

*Served with Brewed Italian Coffee or Moroccan Mint Tea*

*(menu prices exclusive of tax and gratuity)*

LOCAL ★ FARM-FRESH ★ ORGANIC

10.20.17