

FAR NIENTE RESTAURANT - WINTERLICIOUS MENU - 2012 – LUNCH \$20

Appetizers

Roasted Jerusalem Artichoke Soup

Chive Cream, Truffle Oil and Crispy Shallots (Vegetarian)

Romaine Salad

Spears of Romaine Hearts, Grape Tomatoes, Wild Boar Bacon Bits, Garlic Croutons and Preserved Lemon Vinaigrette

Winter Greens Salad

Mixed Winter Lettuces with Pickled White Asparagus, Candied Walnuts and Port Soaked Dried Sour Cherries (Vegetarian)

Grilled Shrimp

Buttered Corn, Basil Sprout and Scallion Salad, Red Pepper Sauce

Mains

Spinach Gnocchi

Soft and Crisp Gnocchi with Pumpkin Sage Sauce, Wilted Spinach and Toasted Crushed Hazelnuts (Vegetarian)

Indian Spiced Chicken

Roast Breast with Beluga Lentils, Cauliflower Croquettes and Carrot Sauce

Pacific Snapper

Pan Fried Snapper with Shrimp Dumplings, Sautéed Asian Greens and Coconut Thai Basil Sauce

Grilled Flatiron Steak

With Frites, Lemon Pepper Aioli and California Slaw

Desserts

Orchard Fruit Confit

With Bourbon Vanilla Cream and Sponge Toffee Streusel (Vegetarian)

Dark Chocolate Sin Cake

With White Chocolate Almond Meringue Crumble and Raspberry Glaze (Vegetarian)

Gelatos and Sorbets

Seasonal Selection with Fruit and Shortbread (Vegetarian)

FAR NIENTE RESTAURANT - WINTERLICIOUS MENU - 2012 – DINNER \$35

Appetizers

Roasted Jerusalem Artichoke Soup

Chive Cream, Truffle Oil and Crispy Shallots (Vegetarian)

Romaine Salad

Spears of Romaine Hearts, Grape Tomatoes, Wild Boar Bacon Bits, Garlic Roasted New Potatoes and Preserved Lemon Vinaigrette

Winter Greens Salad

Mixed Winter Lettuces with Pickled White Asparagus, Candied Walnuts and Port Soaked Dried Sour Cherries (Vegetarian)

Seared Sea Scallops

Buttered Corn, Basil Sprout and Scallion Salad, Red Pepper Sauce

Mains

Mushroom Linguini

With Candied Shallots, Oven Dried Tomatoes and Amontillado Sherry Cream (Vegetarian)

Indian Spiced Chicken

Roast Breast with Beluga Lentils, Cauliflower Croquettes and Carrot Sauce

Pacific Snapper

Pan Fried Snapper with Shrimp Dumplings, Sautéed Asian Greens and Coconut Thai Basil Sauce

Andalusian Braised Lamb

Shoulder of Lamb Braised with Lemon Cured Green Olives, Roasted Almonds and Winter Vegetables

Desserts

Orchard Fruit Confit

With Bourbon Vanilla Cream and Sponge Toffee Streusel (Vegetarian)

Dark Chocolate Sin Cake

With White Chocolate Almond Meringue Crumble and Raspberry Glaze (Vegetarian)

Gelatos and Sorbets

Seasonal Selection with Fruit and Shortbread (Vegetarian)

Produced by