

APPETIZERS

KING SHRIMP COCKTAIL	11	
FOUR HUMONGOUS SHRIMP SERVED WITH "KETEL ONE" COCKTAIL SAUCE		
SEARED RARE TUNA	10	
BLACK SESAME CRUSTED HAWAIIAN AHI TUNA WITH ASIAN SLAW, WASABI CREAM, SWEET GINGER GLAZE		
ESCARGOTS	7	
BAKED IN PERNOD SCENTED GARLIC HERB BUTTER		
SMOKED SALMON PASTRAMI	10	
CORN GRIDDLE CAKES AND DILL HORSERADISH CREAM		
SEARED FOIE GRAS	16	
CRÈME BRULÉE FRENCH TOAST, POACHED PEAR, SPICED PORT SYRUP		
KOREAN BBQ KALBI	10	
MARINATED BONELESS SHORTRIBS OF MISHIMA RANCH KOBE BEEF, CUCUMBER SALAD, SESAME GINGER GLAZE		
MAINE BLUE MUSSELS	8	
STEAMED WITH THAI RED CURRY, COCONUT MILK AND BASIL		
JUSTIN'S DUCK PIZZA	12	
DUCK CONFIT, ONION MARMALADE, APPLE AND SMOKED MOZZARELLA		
GNOCCHI FLORENTINE	9	
HANDMADE SPINACH DUMPLINGS BAKED IN MASCARPONE CREAM		
RISOTTO	PREPARATION CHANGES DAILY	PLEASE INQUIRE
SOUP	PREPARATION CHANGES DAILY	PLEASE INQUIRE

SALADS

HOUSE SALAD	5
LOCAL BABY LETTUCES AND GARDEN VEGETABLES WITH CRUMBLER BLUE AND CHAMPAGNE VINAIGRETTE	
CAESAR SALAD	6
ROMAINE, HOUSE CAESAR DRESSING, HERBED CROUTONS, TOMATO, PECORINO ROMANO	
GOLDEN BARLEY SALAD	6
WITH FRIED CAULIFLOWER AND FENNEL SALAMI IN A LEMON HERB OLIVE OIL DRESSING	

ENTREES

FILET MIGNON	25
BÉARNAISE, GREEN BEANS, POTATO CELERIAC PUREE	
STEAK FRITES	24
GRILLED USDA PRIME HANGER STEAK, POTATO HAYSTACK, CREAMY ONION MARMALADE, BALSAMIC SYRUP	
PETTITE RACK OF VEAL	25
WILD MUSHROOM FRICASSEE, SPINACH, POTATO CELERIAC PUREE	
CANARD ET LAPIN	25
DUCK LEG CONFIT, RABBIT SAUSAGE, WARM LENTIL SALAD, BALSAMIC ROASTED GRAPES	
FREE RANGE CHICKEN	21
BREAST WRAPPED IN APPLEWOOD BACON, WOOD OVEN ROASTED, FINGERLING POTATOES, GREEN BEANS, FOIE GRAS JUS	
VENISON WELLINGTON	25
MEDALLION OF TEXAS ANTELOPE BAKED IN PASTRY, BORDELAISE SAUCE, POTATO CELERIAC PUREE, VEGETABLE MEDLEY	
MOROCCAN LAMB SHANK	19
BRAISED WITH ROOT VEGETABLES AND TRADITIONAL SPICES, COUSCOUS WITH OLIVES AND FETA	
MAINE DIVER SCALLOPS	25
PAN SEARED, SAUTÉED SPINACH, LEMON GARLIC ORZO AND CABERNET BUTTER SAUCE	
BAY OF FUNDY SALMON	22
STUFFED WITH MAINE CRAB MEAT, BASMATI RICE, BROCCOLI, BASIL HOLLANDAISE	
ZARZUELA DE MARISCOS	26
VALENCIAN FISHERMAN'S "STEW" OF FISH, SHRIMP, SQUID, LOBSTER, SCALLOPS, AND MUSSELS WITH TOMATOES, PEPPERS AND SERRANO HAM IN A SAFFRON LEMON WINE BROTH	
AUTUMN RAVIOLI	16
PUMPKIN FILLED PASTA WITH CANDIED PECANS AND PEARL ONIONS IN THYME BROWN BUTTER	

DESSERT TROLLEY 7 CHEESE SAMPLER 6

~WE RESERVE THE RIGHT TO ADD 20% GRATUITY TO PARTIES OF SIX OR MORE~

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