

Secret Garden

Sample Menu

Chef Youssef varies his menu every evening

S O U P

Truffled Cauliflower Soup \$10
Crème fraiche, chives

A P P E T I Z E R S

Roasted Butternut Squash Purses \$16
Shiitake mushrooms, pecan oil, sage-brown butter sauce, parmesan cheese

Pissaladiere \$16
Burratta cheese, caramelized onions, smoked bacon, tomato pistou

Steamed Dutch Mussels \$15
Homemade chorizo, shallots, crushed red pepper, saffron broth

Rhode Island Razor Clams \$15
Cherry tomatoes, pancetta, white wine, garlic crostino

S A L A D S

Goat Cheese Salad \$16
Baby greens, pears, walnuts, sherry vinaigrette, port syrup

Arugula Salad \$15
Shaved parmesan cheese, roasted red peppers, corn, pancetta, Portobello mushrooms

Gorgonzola Cheese Stuffed Medjoul Dates \$14
Rocket salad, smoked bacon, maple syrup, sherry vinegar

E N T R E E S

Jumbo Lump Crab Meat \$32
Fettucini pasta, garlic, spicy cherry tomatoes sauce, peas, mascarpone cream

Diver Sea Scallops En Papillote \$34
Fennel, leeks, zucchini, yellow squash, white wine

Pan Roasted Queen Snapper \$34
Lima beans, baby artichokes barigoule, rich sauterne wine broth

Grilled Dry Aged New York Strip \$39
Roasted fingerlings potatoes, vegetables grande mere, red wine sauce

Grilled Veal Chop \$39
Asparagus, tomato and herb arancini, balsamic

D E S S E R T S

Flourless Chocolate Torte \$12
Rose water-creme fraiche, mascarpone cream, berries

Chocolate-Banana bread pudding \$12
Macademia nuts, caramel sauce, vanilla ice cream

Espresso Creme Brulee \$12
Vanilla wafers, whipped cream, berries