Melisse
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YOUR AD HERE
MenuPages ***PRIME*** Advertising
for more info: www.menupages.com

Vegetarian Tasting Menu $75

(Excluding noted supplements, all items are available a la carte).

Mandarin Tomato Soup *Brunoise of Summer Vegetables, Tomato Sorbet* 19.00
Sweet Onion Torte *Herb Jus, Cherry Tomato Chutney, Wild Herb Salad* 19.00
Chanterelle Mushroom Torte *Assorted Heirloom Tomatoes, Zebra Tomato Coulis, Red Wine Jus* 32.00
Selection of Fine Cheeses .....
Trio of Seasonal Sorbets .....

Melisse Classics

Melisse Classics - Appetizers

Mixed Organic Green Salad *Shaved Market Vegetables, Parmesan and a Summer Truffle Vinaigrette* 15.00
Caviar, Traditional Condiments, Potato Blinis and Brioche *Petrossian Alverta President White Sturgeon Osetra Caviar* .....((30 Grams)) 140.00
Petrovich, Royal Transmontanus Osetra Caviar .....((30 Grams)) 8.00
Seasonal Vegetable Salad *Pomegranate Vinaigrette, Roasted Mushroom Emulsion* 15.00
Egg Caviar *Poached Egg, Lemon-Chive Creme Fraiche, American Osetra Caviar* 40.00
Maine Lobster "thermidor" *Cooked in Court Bouillon, Glazed in Lobster-Mustard Savayon* 27.00

Melisse Classics - Entree

Imported Dover Sole "parsley Crusted" *Potato Gnocchi, Porcini Mushrooms, Spinach, Jus de la Cuisson* 45.00
Roasted Jidori Chicken *"Petit Pois a la Francaise", La Ratte Potato Puree, Romaine, Roasted Chicken Jus* 34.00
Dry Aged "cote De Boeuf Roti" for Two *Potato-Leek Torte, Wild Mushrooms, Braised Boston Lettuce, Herb Jus* ..... pp 39.00
Rostisserie Chicken "for Two" *Stuffed with Summer Truffles, Asparagus, Potato Puree, Legs Served with an Asparagus and Celery Root Salad* ..... pp 42.00
Potato Parmentier, Braised Short Ribs, and Potato Puree Side Dish 10.00

Tasting Menu $87.00

(Excluding Noted Supplements. All Items Are Available A La Carte) The Tasting Menu is for the entire table. Wine pairings available.

First Course

Ppumpkin Soup "potimarron," *Jumbo Lump Crab Cake, Meyer Lemon, Scallion Puree* 19.00
Chestnut Soup, Celery-apple Hash, Buratta Cheese 19.00
Egg Caviar, Poached Egg *Lemon-Chive Crème Frâiche, American Osetra Caviar. $20 Supplement* 40.00
Ravioli of German Butterball Potatoes, Mascarpone, Truffle Froth 19.00
Blue Fin Tuna Tartare *Cucumbers, Mango, Avocado Mousseline, Yuzu-Chili Sauce* .. 21.00
Seasonal Vegetable Salad *Pomegranate Vinaigrette, Roasted Mushroom Emulsion* 15.00
Warm Salad of Oregon Porcini Mushrooms *Wild Arugula, Shaved Pecorino, Fleur de Sel, and Manni "Per Me" Olive Oil* 19.00
Lobster Bolognese *Fresh Cappelini, Summer Truffles and Basil (Subject to Availability) $5 Supplement* 27.00
Fresh Tagliatelle *Grated Italian White Truffles, Brown Butter Truffle Froth $50 Supplement* 80.00
Maine Scallop "cuit Au Four," *Meling Endives, Ruby Red Grapefruit, Nicoise Olives, Yellow Wine Jus, Manni Olive Oil* 23.00

Second Course

Ahi Tuna "en Sous Vide," *Lentil Du Puy, Caper-Parsley Mousseline, Pinot Noir Reduction* 38.00
Maine Lobster "pot Au Feu," *Sunchoke Soubise, Fall Vegetables, Summer Truffle Tortellini, Rich Broth $5 Supplement* 27.00
Chatham Bass "morue," *Seared and Confit, Clams, Spanish Chorizo, Fresh Garbanzo Beans, Green Garlic* 37.00
Dover Sole "goujonnettes," *Gnocchi, French Horn Mushrooms, Baby Spinach, Jus de Cuission Trufee $5 Supplement* .....

Entrée

Roasted Venison Loin "en Sous Vide," *Butternut Squash, Pear-Shallot Confiture, Sauce Poivrade* 39.00
Paper Roasted Rabbit *Pearl Barley, Trompette Mushrooms, Muscat-Rosemary Jus* . 38.00
Prime Beef, Filet *Strip Loin and Short Ribs, Potato Fondant, Peppered Heirloom Carrots, Brown Butter Bearnaise Sauce* 41.00
Truffle Crusted Lamb Loin and Braised Lamb *"Pasta e Fagioli," Basil-Zucchini Mousseline, Herb Vinaigrette* 42.00

Fromage

Selection of Fine Cheeses *$10 Supplement* 17.00

Desserts $14.00

Sticky Toffee Pudding *Mocha Malt Ice Cream, Coffee-Orange Consomme* .....
Brown Butter Pear Tart *Pear Bavarois, Spiced Pear Ice Cream* .....
Chocolate, Chocolate, Chocolate .....
Pudwill Farm Berries *Vanilla Wafers, Sheep Milk Mousse, White Chocolate Froth* .....

Chef's Carte Blanche Menu $125

Carte Blanche Menu

Sample Menu. The Carte Blanche Menu is for the entire table. Wine pairings available.

Egg Caviar *Poached Egg, Lemon Chive Crème Frâiche and American Osetra Caviar* .....
Pan Roasted Maine Scallop *Green Tomato Jus and a Salad of Truffles and Crab* .....
Seared Black Bass *Creamed Spinach, Black Trumpets and Asian Sauce Vierge* .....
Roasted Bobo Farms Squab *Endive & Date Compote, Seared Foie Gras and Citrus Jus* ....
Four Story Hill Farm Braised Veal Cheek *Anson Mills Creamed Polenta, Salsify Two Ways and Natural Jus* .....
Fromage .....
Apple Sorbet .....
Milk Chocolate Parfait .....
Hot Milk and Honey .....

Dessert Menu $14.00

Fromage

A Selection of Fine Cheeses served Table Side 17.00
Enjoy wine pairings with your cheese course

Melisse Desserts

Sticky Toffee Pudding *Mocha Malt Ice Cream, Coffee-Orange Consomme* .....
Crepe Suzette "a L'american" *Grand Marnier Ice Cream, Naval Orange Compote* .....
Assiette of Coconut and Chocolate *Coconut Gelle, Coconut Gateau, Coconut Ice Cream.*
Apple Tart "classic" *Creme Fraiche Ice Cream, Sauce "Terre et Mer"* .....
Brown Butter Apricot Tart *Apricot Bavarois, Spiced Apricot Ice Cream* .....
Pistachio Creme Brulee *Traditional Bourbons Creams* .....
Strawberries and Cream *Strawberry Soufle Glace Diamond Biscuits, Candied Strawberries* .....
Chocolate Souffle *Banana Mousse, Vahlrona Chocolate Sorbet ($4 Supplement)* .....
Trio of Seasonal Sorbets or Ice Cream .....

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