

MUSE

BY
JONATHAN CARTWRIGHT

Appetizers

Fig and Foie Gras Torchon, Lightly Dusted with Pistachio and Served on Rutherglen Muscat Gelee

Salad of Seasonal Greens with Beet Root Carpaccio, Local Goat's Milk Cheese Terrine, Candied Walnuts and Vinaigrette

Carpaccio of Beef Tenderloin "Bon Bon" with Local Wild Mushrooms, Candied Pine Nuts and Aioli

Lobster Bisque with Crispy Lobster Won Ton and Cognac Crème Fraiche

Pan Seared New England Quail Breast with Foie Gras Raviolo, Summer Vegetables, Poached Rhubarb and Plum Wine Sauce

A Seven Course Chef's Tasting Menu is Available to be Cooked to Order at One Hundred Twenty Dollars Per Person

Seafood

Macadamia Nut Crusted Day Boat Scallops on Spinach with Citrus Vinaigrette

Variation of Yellowfin Tuna; Coconut and Cucumber Marinated, Tartare with Tomato Caviar and Seared with Sesame Seaweed Salad

Butter Poached Smoked Kennebunkport Lobster

Sun choke and Local Goat's Milk Cheese Ravioli, Summer Asparagus, Dill Puree and Citrus Foam

Pan Seared Halibut Filet and Lobster Raviolo, Green Asparagus and Champagne Froth

Intermezzo

Strawberry Champagne Sorbet

Corn Chowder

Chilled Pea Soup with Bacon Crème Fraiche

Parmesan Bon Bon with Pancetta Foam

Petite Spinach and Egg Salad

Main Courses

Pan Seared Beef Tenderloin with Foie Gras Glaze, Seasonal Vegetables, Potato Purée and Shallot Red Wine Sauce

Sautéed Free Range Veal Medallion on Creamy Spinach Polenta, Crispy Ratatouille Fritters and Tomato Chardonnay Sauce

Herb Crusted Summer Lamb Loin on a Baby Leek Risotto, Tomato Fondue and Pinot Noir Sauce

Sautéed Free Range Chicken Breast on a Zucchini Cake with Morel Mushroom and Foie Gras Sauce

Open Ravioli of Summer Vegetables and Seared Pancetta Wrapped Rabbit Loin with a “Café au Lait” Madeira Froth

Four Course Menu for Seventy-Five Dollars Per Person

Five Course Menu for Ninety-Five Dollars Per Person

Tax, Beverage & Gratuity Additional

*Consuming raw or undercooked foods may increase the risk of foodborne illness.
Please check with your physician if you have any questions about consuming raw or undercooked foods.*

Desserts

A Selection of Fine Ripened New England and Imported Cheese with Homemade Chutney and Breads

Local Strawberry Mousse in a Joconde Sponge Case with Rhubarb Sorbet

Crisp Chocolate Meringue with White and Dark Chocolate Mousse and a Raspberry Sorbet

Milk Chocolate Crème Brûlée with Orange Sherbet

Creamy Vanilla Cheesecake on a Crisp Pecan Base with Coconut Coulis and Mango Sorbet

Passionfruit Soufflé with Strawberry Ice Cream and White Chocolate Anglaise

Dessert Wines

Glass			1/2 bottle, unless otherwise stated
n/a	Quady, Essensia Orange Muscat, California, 2008*	n/a	(350ml)
80	Chateau d' Yquem, Grand Premiere Cru Sauternes 2000	325	
n/a	"Eroica", Single Berry Select, Chateau Ste, Michelle, Columbia Valley 2001	400	
30	Honig Late Harvest Sauvignon Blanc 2007	120	
10	Chambers Rosewood Vineyard Muscat, Rutherglen N.V.	35	
11	Yalumba Muscat Rutherglen Museum Show Reserve N.V.	44	
31	Inniskillin Vidal, Niagara Peninsula Ice Wine 2006	121	
23	Jackson Triggs Vidal Icewine Proprietors' Reserve 2007	45	(187ml)
16	Estate Argyros, Vin Sa'nto "Mezzo", Santorini 2002	86	
11	Errazuriz, Late Harvest Sauvignon Blanc, Casablanca Valley, Chile 2007	43	