

Rosemary Bistro Cafe

Holiday Special Treat \$120

Petrossian Osetra Caviar (1oz)
served with blinis and creme fraiche
(serves 2)
Suggested wine: 1/2 btl Charles
Clement



Create your own
3-course menu
\$85

Starters

- Mushroom Consommé Soup** with truffle foam..... \$14
- Traditional French Onion Soup**\$15
- Homemade Faroe Island Salmon Gravlax Tartare** with smashed avocado, crispy wonton wrapper, asian vinaigrette\$24
- Hudson Valley Smoked Foie Gras Raviolis** with foie gras jus and brunoise vegetables.....\$26
- Christmas Salad** with orange carpaccio, fennel, orange zest, pomegranate, pistachios, and mint honey lemon vinaigrette\$18
- Grilled Octopus** with shishito peppers, tomato, onions, garlic, grapes, basil chili pepper sauce\$22
- Crispy Brussel Sprouts Tart** with caramelized onions, apples, Bijou goat cheese, frisee, red pepper coulis, and sweet chili sauce.....\$18

Main Course

- Fresh Dover Sole Meunière** served with leek fondue, buttermilk potato puree, fried capers, lemon pesto sauce.....\$56
- Grilled Wild Caught Rockfish** with celery root puree, braised green cabbage and raspberry beurre blanc\$42
- Lobster Gratine** baked with garlic, parsley, shallot, butter and bread crumbs. Served with roasted sunchoke, green beans and fresh lemons\$50
- Pan Seared Hokkaido (Japan) Scallops** with braised fennel, beet puree, sturgeon caviar, passion fruit foam.....\$48
- Prime Beef Filet Tenderloin**, confit marble potatoes, grilled scallions, organic multi-color carrots, bernaise sauce.....\$48
- Herb Crusted Denver Venison Loin** served with caramelized salsifit, braised endives, sweet potato puree, pomegranate venison sauce\$46
- Australian Roasted Lamb Loin** served with smoked wild mushrooms , creamy polenta, balsamic basil lamb sauce.....\$52
- Bacon Wrapped Pork Tenderloin** served with grandma’s mashed potatoes, malted spinach, roasted garlic and rosemary pork jus.....\$42
- Roasted Delicata Squash (Veg)** stuffed with quinoa and vegetables brunoise. Served with kabocha pumpkin spiced sesame puree\$36

Dessert \$14

- Chocolate Tart** with fresh raspberries
- Floating Island** meringue, with creme anglaise, caramel, and almonds
- Apple Tart** warm apple tart with caramel and vanilla ice cream
- Classic Creme Brûlée**
- Carrot Cake** with whipped cream and a carrot cream cheese

