

Rosemary Bistro Cafe

Starters

Create your own
3-course menu
\$90

- Lobster Bisque Cappuccino** with parmesan crostini \$18
- Traditional French Onion Soup**\$16
- Homemade Faroe Island Salmon Gravlax Tartare** with smashed avocado, crispy wonton wrapper, asian vinaigrette\$24
- Grilled Octopus** with shishito peppers, tomato, onions, garlic, grapes, basil chili pepper sauce\$22
- Hudson Valley Smoked Foie Gras Terrine** with orange cranberry compote jelly, brioche toast, mache salad, cookie crumbles.....\$26
- Warm Roasted Beet Salad** Burrata cheese flan, watermelon radish, grapes, frisse, tarragon pesto, balsamic coconut rum vinaigrette..... \$22
- Christmas Salad** with orange carpaccio, jicama, orange zest, pomegranate, pistachios, and mint honey lemon vinaigrette\$18
- Crispy Brussel Sprouts Tart** with caramelized onions, apples, Bijou goat cheese, frisee, red pepper coulis, and sweet chili sauce.....\$18

Main Course

- Boneless Whole Dover Sole Meunière** served with creamy potato and leek puree, grilled baby bok choy and crispy parsley,\$60
- Grilled Wild Caught Red Snapper** with celery root puree, braised green cabbage, vegetable cigars and lemon beurre blanc\$42
- Grilled Faroe Salmon Filet** with braised fennel, grilled asparagus, and tomato caper sauce.....\$42
- Pan Seared Hokkaido (Japan) Scallops** with cauliflower risotto style, cauliflower flowers, butternut squash puree, ginger and lemongrass foam\$48
- Prime Beef Filet Tenderloin**, confit marble potatoes, grilled onions, green beans, and bernaise sauce.....\$48
- Herb Crusted Denver Venison Loin** served with brussel sprouts, braised endives, sweet potato puree, pomegranate venison sauce\$48
- Fresh Australian Lamb Loin** wrapped in fillo dough served with sunchokes puree, wild mushrooms, malted spinach, balsamic basil lamb sauce.....\$52
- Braised Red Wine Veal Cheeks** served with multi color baby carrots, butternut squash, creamy polenta, and xocopili red wine sauce\$46
- 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
- Classic Floating Island** meringue, with creme anglaise, caramel, and almonds
- Thin Crust Apple Tart** warm apple tart with caramel and vanilla ice cream
- Classic Creme Brûlée** with Madagascar vanilla
- Bouche de Noel extra \$2** Christmas log