



THE LOEB
BOATHOUSE
CENTRAL PARK

WINTER RESTAURANT WEEK 2010

WEEK ONE

Appetizers

(Choice of one)

New Zealand Mussels
Saffron cream

Winter Leafy Salad
smoked almonds, dried cranberries, grapefruit supreme and rye crisp

Beef Carpaccio
mizuna leaves, roasted garlic aioli, and parmesan frico

Entrees

(Choice of one)

Braised Chicken Thighs
prunes, endives and red wine

Sliced Beef Tenderloin
gorgonzola polenta fries and green peppercorn sauce

Grilled Yellowfin Tuna
piperade, green olive jus and basil

Desserts

(Choice of one)

Meyer Lemon Mousse
almond praline, kumquats and blood oranges

Bittersweet Chocolate Tart
ginger ice cream and raspberry compote

Assorted Sorbets



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WEEK TWO

Appetizers

(Choice of one)

Pan Seared Rouget
chanterelles, shaved brussel sprouts and green apple reduction

House made Cavatelli Pasta
sautéed mushrooms and tomatoes parmesan sauce

Chestnut Soup
golden raisins, shallots and bacon

Entrees

(Choice of one)

Roasted French Breast of Chicken
with comte-scallion polenta, grilled asparagus and roast chicken jus

Roasted Leg of Lamb
goat cheese gnocchi, garlic roasted escarole

Monkfish Sautee
turned potatoes, leeks and celery leaves

Desserts

(Choice of one)

Pistachio Honey Layer Cake
candied kumquats

Chocolate Bread Pudding
white chocolate-cocoa nib ice cream and raspberry puree

Assorted Sorbets