

T H E
R E D
C A T

WINTER RESTAURANT WEEK 2010

LUNCH

Appetizers:

Frisee and Lardon salad
parmesan, warm egg, veal demi

Quick sauté of Zucchini
toasted almonds, pecorino

Apple, Beet and Fennel Salad
crumbled stilton, candied pecans, lemon citronette

Entrees

Pan Roasted Organic Chicken
Wilted romaine, dates, feta, fennel, pumpkin seed pesto

Mouille Frites
pasta pearl, peppers, grilled bread, saffron aioli

Grilled Brook Trout
Brussels sprout salad, toasted walnuts, lemon aioli

Dessert:

Baked Pear Crisp
oat crumble, calvados chantilly

DINNER:

Apps:

Spicey Lamb Sausage
minted white beans, pickled onions, watercress

Curried Sweet Potato Soup
Grilled vegetables, crème fraiche, toasted pecans

Quick Saute of Zucchini
toasted almonds, pecorino

ENTREES:

Pan Roasted Salmon
warm brussels sprouts salad, carrot ginger puree, walnut pesto

Grilled Pork Tenderloin
blue cheese-tomato gratin, wilted spinach, caramelized onion

Pan Roasted Hake Filet
wild mushrooms, chervil, citrus salad, orange emulsion

DESSERT:

White and Dark Chocolate Mousse
fresh berries, candied ginger