

TODD ENGLISH

ENTRÉES

continued

07 OZ GRILLED BEEF TENDERLOIN

Braised Oxtail Ragù, Whipped Truffle Potato, Glazed Baby Carrots
Tempura Fried French Beans

07 OZ GRILLED SIRLOIN STEAK

Baby New Potato, Sunny-side Quails Egg, Fava Bean
Garlic Chive Pesto, Chanterelles

RACK OF LAMB

Crispy Merguez Samosa, za'atar Parsnips
Pistachio vinaigrette and Harissa

CRISPY BREADED PORK CHOP

Snow Peas, Chorizo-Cockle Ragù
Paprika Aioli, Oregano

BRICK OVEN ROASTED FREE RANGE CHICKEN

Sweet Garlic Glaze, Country Mashed Potato Cake
Buttered Green Beans

DESSERTS

BANANA CRÈME BRULÉE

Bourbon Toffee Caramel, Fried Banana Fritters

WILD MAINE BLUEBERRY COBBLER

Oatmeal Brown Sugar Streusel, Vanilla Ice Cream

WHITE CHOCOLATE BREAD PUDDING

Strawberry Ice Cream, White Chocolate Fudge

CHOCOLATE FALLEN CAKE

Vanilla Ice Cream, Raspberry Sauce

BLACK BOTTOM TART

Nutella Mousse, Chocolate Ganache

SELECTION OF ICE CREAM

PANACHE OF SEASONAL SORBET ON A MINTED MANGO CITRUS SALAD

COFFEE WITH TODD'S HOMEMADE COOKIES & BISCOFFI

TODD ENGLISH

DINNER

APPETIZERS

TUNA CRUDO

Moroccan Spiced Rice, Pickled Jalapeno, Ginger Mint Avocado

TENDER LETTUCE SALAD OF BOSTON BIBB AND MACHE
Shaved White Onions, Toasted Walnuts, Shallot Dressing
Danish Blue Cheese 'Shower'

FIG AND PROSCIUTTO FLATBREAD
Rosemary, Sweet and Sour Fig Jam
Gorgonzola, Prosciutto Di Parma

CRISPY ARTICHOKE ALLA GIUDEA
Wild Arugula, Preserved Lemon, Caper
Ricotta Salata, Shaved Red Onion

SCALLOP PORCINI TART

Sliced Sea Scallop, Roasted Cepes, Bacon Rosemary Tart

EGGPLANT RAVIOLI

Saffron, Merguez Bolognese, Parmesan

TODDS TRUFFLED POTATO LOVE LETTERS
Burro Fuso, Parmesan and Madeira Glaze

LOBSTER AND BABY CORN CHOWDER

Parsnip Purée, Roasted Corn

ENTRÉES

PAN ROASTED SEA BASS

Almond Romesco, Charred Summer Bean Salad
Salsa Verde, Octopus Spiedini

PAN SEARED DIVER SCALLOPS

Braised Artichokes, Creamy Parsley Root
Tomato-anchovy Vinaigrette

PAELLA

Shrimp, Mussels Clams,
Saffron Rice, Chorizo & Chicken