

January 10, 2009

TABLE D'HOTE

CHOICE OF:

Delaire Chopped Salad ~ Caesar Salad ~ Lobster Bisque
Wedge of Iceberg Lettuce and Tomato ~ Half Cantaloupe

ENTRÉES

| | |
|---|------|
| Chef's Special: Jumbo Stone Crab Platter | |
| With marinated asparagus and cocktail and mustard sauces | \$42 |
| Potato Crusted Pompano | |
| Fresh local pompano coated with yukon potato and baked with a lemon caper sauce | \$38 |
| Braised Flanken | |
| Braised short ribs stewed with fresh vegetables and tomato, served with jardiniere vegetables | \$38 |
| Swordfish Piccata | |
| Fresh local swordfish steak grilled and served with a white wine caper sauce over braised leeks | \$38 |
| Chicken Cacciatore | |
| Semi boneless chicken braised with fresh vegetables and served with risotto milanaise | \$34 |
| Roasted Duck A L'Orange | |
| Marinated semi boneless Long Island duck served over wild rice and topped with a Grand Marnier glaze | \$38 |
| Delaire Half Chicken | |
| Seasoned free range chicken, well roasted and served with a side of warm apple sauce | \$36 |
| Domestic Rack of Lamb | |
| Double cut and served with mint jelly and mint cous cous | \$44 |
| 10 oz. Filet Mignon | |
| Chargrilled, barrel cut tenderloin | \$44 |
| 14 oz Veal Chop | |
| First cut, milk fed veal with sweet potato nest | \$44 |
| 13 oz. New York Strip Steak | |
| Prime and dry aged, with sautéed wild mushrooms | \$44 |

DESSERT STATION