

## *The Palm House*

We are committed to offering a seasonal menu consisting of as much regional, local, sustainable and organic ingredients as possible. Our authentic American cuisine lives up to the highest standards, as everything is made fresh and in house. We are proud of our impeccable reputation for high quality, delicious, beautifully presented food.

### *Hors D'Oeuvres*

*(Please select eight)*

*Grilled baby lamb chops with either traditional mint sauce or grain mustard*

*Filet Mignon, served rare, drizzled with horseradish sauce on toasted garlic baguette*

*Goose-truffle pâté tart garnished with seasonal decorative fruit*

*Thinly sliced baked ham with cranberry relish on a buttermilk biscuit*

*Thinly shaved beef carpaccio with whole grain mustard on garlic baguette toast*

*Southern-style pork with barbeque sauce on a buttermilk biscuit*

*Escargot with garlic crème fraîche wrapped in puff pastry*

*Cajun-style beef with Louisiana Creole sauce*

*Grilled lemon chicken served with mango chutney*

*Chicken Sate served with Thai peanut sauce*

*Sesame chicken served with plum sauce*

*Cajun-style chicken with fresh tomato salsa*

*Smoked turkey with sliced orange and honey mustard on fresh pita*

*Asian-style Hoisin duck crêpe*

*Prosciutto-ricotta filled Tuscan crescents*

*All-Beef Hebrew national hot dogs rolled in puff pastry with grainy mustard or honey mustard*

*Maryland crabmeat and green apple salad served in endive spears*

*Steamed or Fried- shrimp, beef or vegetable dumplings with Asian-style dipping sauce*

*American Sturgeon Caviar with sour creams served on baby new potatoes or lacey potatoes*

*Giant Gulf shrimp with traditional cocktail sauce*

*Grilled shrimp with cilantro sauce*

*Assorted hand-rolled sushi with wasabi and fresh ginger*

*Tuna or Salmon tartare on toast rounds*

*Grilled Yellowfin Tuna or Swordfish with mango chutney or wasabi mayonnaise*

*Smoked sturgeon with horseradish cream and fresh dill served on corn cakes*

*Gravlax with honey mustard served on sliced cucumber*

*Maryland crab cakes with fresh tartar sauce*

*Coconut shrimp with roasted red-pepper sauce*

*Pepper-cured pastrami style salmon with sour cream and capers served on black bread*

*Grilled sea scallops with lemon aioli*

*Trout or Salmon mousse served on toast points*

*Baked clams with fresh breadcrumbs and Italian herbs*

*Brooklyn Lager beer batter-fried oysters with garlic-saffron aioli*

*Lemon-smoked trout with Dijon mustard served on black bread*

*Spinach, pine nuts and feta or Wild mushrooms wrapped in phyllo*

*Gazpacho or Sweet Melon soup,  
chilled and served in individual shot glasses garnished with fresh herbs*

*Classic Japanese vegetable tempura with soy sauce*

*Fresh fruit and yogurt or asparagus and fontina crêpe*

*Assorted hand-rolled vegetable sushi with wasabi and fresh ginger*

*Fresh fruit and yogurt or asparagus and fontina crêpe*

*Artichoke and Locatelli tarts drizzled with virgin olive oil*

*Sweet roasted yam tart garnished with crushed pecans*

*Vegetable spring roll served with soy-mustard sauce*

*Bruschetta garnished with Parmesan cheese on toasted baguette*

*Eggplant caviar with cilantro served on toasted pita*

*Sesame, Poppy or Cajun lightly baked cheese straws*

*Melted mozzarella, sun-dried tomatoes and olives on baguette toast*

*Wild mushroom and mozzarella panini with garlic and lemon*

*Fried baby Camembert wedges with cranberry chutney*

*Grilled goat cheese toast with thinly sliced tomato, rosemary oil and fresh basil*

*Cheddar cheese and sautéed onions or English sage cheese and scallions wrapped in puff pastry*

*Baked Montrachet cheese with herbs on a slice of Ficelle*

*Indian samosas served with yogurt dill sauce*

*Saint-André cheese served in a halved apricot\**

*Haroset with raisins, dates and dried cherries served in halved apricot\**

*Fresh fig and mascarpone garnished with candied pecans in a pastry shell\**

*\*seasonal availability*

## Soup

*Tomato-basil garnished with fresh garden herbs*

*Corn chowder with potatoes, diced red and green peppers*

*Tender chicken with garden vegetables*

*Assorted wild mushrooms in chicken broth*

*Traditional black bean garnished with diced onions and sour cream*

*Crab bisque with cream and sherry*

*Beef and veal in a hearty meat stock with assorted winter root vegetables*

*Potato-leek garnished with chives  
(served either hot or cold)*

*Fresh cantaloupe served chilled and garnished with fresh mint*

*Chilled gazpacho with bell peppers, cucumber, onions and garlic*

## Salad

*The Palm House Salad, a combination of field greens, hearts of palm,  
baby lettuce and herbs  
With champagne vinaigrette and hearts of palm*

*Mixed baby leaf lettuces, field greens and fresh herbs  
Served with goat cheese or brie  
With a choice of champagne, raspberry, pear or Dijon vinaigrette*

*Caesar Salad, the traditional salad of crisp romaine and garlic croutons*

*Fennel, Arugula and Parmesan tossed with lemon juice, virgin olive oil, salt, and pepper*

*Mixed greens, Arugula, sun dried tomatoes and fresh mozzarella,  
Presented on a slice of sautéed eggplant with garlic olive oil*

*Summer salad of grapefruit, kiwi, grapes and strawberries,  
With mesclun greens and lemon-poppy dressing*

*The Palm House Country Salad, Frisée tossed with crumbled Roquefort cheese,  
Granny Smith apples and candied pecans in citrus vinaigrette*

## Pasta

*Penne or Farfalle with shaved Locatelli cheese and a slice of Focaccia*

### Al Pomodoro

*Garlic and basil in a fresh tomato sauce*

### Putanesca

*Black olives, anchovies and garlic in a fresh tomato sauce*

### Amatriciana

*Ham and bacon in a red wine tomato sauce*

### Bolognese

*Beef and pork in a fresh tomato sauce*

### Pesto

*Traditional basil sauce with roasted pine nuts, garlic and Parmesan*

### Aromi

*Fresh herbs, garlic oil and diced tomatoes*

### Primavera

*Garden vegetables in a light cream sauce*

### California

*Sun-dried tomatoes and fresh basil in a delicate chicken stock*

### à la Vodka

*Fresh tomatoes with vodka and a light touch of cream*

### Wild Mushroom

*Assorted mushrooms in a white wine cream sauce*

### Roasted Garlic

*Arugula, broccoli rabe and red peppers in garlic basil oil*

## Appetizer

*Sea scallops with sweet corn onion salsa and red pepper sauce*

*Eggplant and red-pepper terrine with garlic, basil and roasted pepper sauce*

*Caramelized onion and goat cheese tart served on a bed of frisée*

*Poached salmon, smoked salmon and gravlax with a trio of mustard sauce,  
Garnished with chive dressing, sour cream, onions and caperberries*

*Pan-seared bass on a bed of beet ragout and oyster mushrooms with natural roasted beet-garlic sauce*

*Maryland jumbo crab cake served with remoulade and cornichons*

*Peking duck crepe drizzled with hoisin sauce*

*Smoked fish terrine layered with mousse and caviar*

*Smoked peppered trout with lemon crème fraiche presented on a potato pancake, garnished with dill*

*Seafood Newburg- shrimp, crab and scallops in puff pastry*

*Baked polenta with portabella mushrooms and shaved Parmesan cheese*

Entrée

\*

*Butterfly breast of chicken filled with a choice of either-  
Fresh spinach, pine nuts and Swiss cheese with champagne sauce  
Long grain wild rice and seasonal vegetables*

or

*Apples, onions and cornbread with fresh cranberry sauce  
Bourbon-sweet potatoes and seasonal vegetables*

~

*Filet of lemon sole seasoned in fresh herbs and olive oil with shallot buerre-blanc,  
Saffron rice and seasonal vegetables*

~

*Herb Roasted Pork Loin seasoned with apple cider orange-cranberry sauce,  
Potatoes Anna and seasonal vegetables*

~

*Filet of Flounder and baby shrimp with roasted garlic-butter sauce  
Mashed potatoes and seasonal vegetables*

~

*Grilled Free-Range Chicken Breast with balsamic vinegar and caramelized onion sauce  
Roasted new potatoes and seasonal vegetables*

~

\*\*

*Roasted Cornish hen stuffed with apricots, cherries and brandy-soaked onions  
Long grain wild rice and seasonal vegetables*

~

*North Atlantic salmon filet with fresh herbs and champagne sauce  
Long grain wild rice and seasonal vegetables*

~

*Slow-roasted Long Island duck breast with seasonal fruit sauce  
Long grain wild rice and seasonal vegetables*

~

*Cold Poached Salmon with sliced cucumbers and fresh dill sauce  
Lemon rice and seasonal vegetables*

~

*Thick-cut Pork Chop with maple balsamic glaze and baked apple slices  
Ginger sweet potatoes and seasonal vegetables*

~

\*\*\*

*Beef Wellington*

*Filet Mignon and mushroom duxelle wrapped in puff pastry with natural beef au jus Garlic mashed potatoes and seasonal vegetables*

~

*Herb Roasted Rack of Lamb with a spiced mustard sauce  
Potatoes Anna and seasonal vegetables*

~

*Herb-breaded venison chop with orange-balsamic glaze  
Horseradish mashed potatoes and seasonal vegetables*

~

*Grilled yellowfin tuna steak marinated in a light soy ginger with citrus vinaigrette  
Saffron rice and seasonal vegetables  
(served rare)*

~

*Black Sea Bass*

*With buerre-blanc*

*Garlic mashed potatoes and seasonal vegetables*

*or*

*Rolled in Rosemary and Parmesan breadcrumbs with lemon-butter sauce  
Roasted fennel, new potatoes and seasonal vegetables*

*or*

*Coated in Japanese Panko breadcrumbs with light curry sauce  
Baby bok choy and ginger*

~

*Filet Mignon*

*With a shitake mushroom sauce  
Roasted potatoes and seasonal vegetables*

*or*

*With a traditional red-peppercorn sauce  
Potatoes Anna and seasonal vegetables*

*~*

*\*\*\*\**

*Halibut with slow-roasted plum tomatoes and onion-caper sauce  
Mashed potatoes and seasonal vegetables*

*~*

*Roast Veal Chop  
Plume de veau with wild mushroom sauce  
Roasted new potatoes and baby vegetables*

*~*

*(Market pricing and availability)*

*Please Let us Know if There are any dietary restrictions or food allergies  
our executive chef can accommodate your needs*

*Executive Chef: Sally Morgan Krause*