

# Ambrosia

## Evening Menu

### First Course

#### *Today's Soup*

Market inspired, fresh daily.

#### *Miso Soup*

Miso-Dashi broth with enoki mushrooms, scallion, bamboo shoots and organic tofu.

#### *Creamy Velouté of Broccoli*

With roasted chicken.

#### *Tender Spring Greens*

Tossed with your choice: Balsamic, Lemon, Pesto Vinaigrettes or Creamy Bleu.

#### *Caesar*

Crisp romaine tossed with traditional Garlic-Parmigiano dressing and flatbread croutons.

#### *Salt & Pepper Shrimp*

Tossed with fresh arugala, baby frisée, roasted red peppers, toasted pepitas and chili-lime vinaigrette.

#### *Sesame-Seaweed Salad*

Unique wakame seaweed blended with tree-ear mushroom chiffonade, toasted sesame oil and carrot "matchsticks" great with sushi.

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### Second Course

#### *Beef Satay*

Skewered Angus beef basted with coconut milk and spices. With homemade peanut sauce and cucumber salad.

#### *Mozzarella Fritti*

Fresh mozzarella, lightly breaded and plated with tomato-basil compote.

#### *Lobster Rangoons*

Deep-fried guilty pleasure! Maine lobster-local goat cheese wontons with sweet-chili sauce.

### *Pork Spring Rolls*

Fresh-ground pork, wood-ear mushroom, cellophane noodles and coriander hand rolled & crisp-fried. With soy-scallion sauce.

### *Calamari Fiero*

Fresh Pacific calamari dusted with aromatic spices and flash-fried. Plated with sambal remoulade

### *Edamame*

Traditional steamed soybeans dusted with sel de mer.

## Main Course

### *Top Sirloin Steak*

Aged and cut on the premises, this is the steak-lover's steak. With garlic whipped potatoes and ponzu "steak sauce".

### *New York Sirloin*

More flavor than filet, more tender than top sirloin, this hand-cut strip-steak is plated with roasted potatoes and gorgonzola-pignoli butter.

### *Filet Mignon*

Center-cut tenderloin steak, fried potato "haystack", port wine glaze.

### *Pork Tenderloin*

Pan-roasted, with creamy potato cake and two-cheese red pepper fondue.

### *Rack of Lamb*

Whole-grain mustard crust, celery root-potato mash, "overnight" tomatoes.

### *Roasted Chicken*

Natural chicken breast roasted with lemon and thyme, plated with roasted potatoes and simple pan sauce.

### *Seared Duck*

Hudson Valley duck breast with a light red curry-coconut broth. With garlic-fried baby bok choy and fragrant jasmine rice.

### *Chilean Seabass*

Pan-roasted, with truffle-scented field mushroom risotto and sautéed greens. Finished with prosecco, tomato & capers.

### *Wild-Caught Salmon*

Pan-roasted, with soft polenta and pancetta-arugala velouté.

### *Seared Ahi Tuna*

Sashimi-grade tuna seared rare in a sesame seed crust. With baby bok choy, jasmine rice and soy-wasabi glaze.

*Penne al Vodka*

A tangy sauce of roasted garlic, plum tomatoes and sweet basil is splashed with a hint of Belvedere vodka and a touch of cream.

*Fettuccine al Greco*

Pasta ribbons tossed with sun-dried tomato, Greek olives, artichoke hearts, imported feta and garlic. Plated with seared scallops and a dollop of basil pesto.

Main courses are served with a young green salad, along with your choice of dressing.

-Executive Chef Elliott Menke.