



The Orangery

Spring 2007

First Course

Pan-Roasted Hanger Steak with Sesame-Peanut Sauce ~ 15.
Ginger-Mirin Stir Fried Vegetables

Napoleon of King Crab and Avocado with Caviar ~ 15.
Crème Fraîche, Preserved Lemon, & American Sturgeon Caviar

Fritter of Maryland Blue Crab & Alaskan King Crab ~ 14.
Roasted Red Bell Pepper Essence & Young Organic Watercress

Smoked Salmon Rose with Yukon Gold Potato Blini ~ 13.
Chive Crème Fraîche, Tarragon Mayonnaise, Red onion, Curried Egg Salad, Capers

Escargots & Wild Mushroom “Bourguignon” ~ 11.
Stewed Onions, Red Wine Reduction, French Bread, & Micro Watercress

Seared Scallops with Asparagus Butter ~ 14.
Wilted Ice Spinach, Hedgehog Mushrooms, & White Truffle Oil

Seared Foie Gras with Forelle Pear-White Balsamic Spritz ~ 17.
Sekel Pear Chutney & French Toast

Osetra Caviar ~ Market Price
One Ounce Finest Caviar with Traditional Garnish & Yukon Gold Potato Blini

Vegetable Selections

Roasted Vegetable “Ravioli” ~ 9.
Herbed Montchevré Cream & Lentil Relish

Eggplant Parmesan ~ 10.
Sun-Dried Tomato Vinaigrette & Baby Arugula-Pine Nut Salad

Soup

“Peas & Carrots” ~ 8.
Truffled English Pea Soup with Carrot “Parisienne”

Cream of Cauliflower Soup with Basil Oil ~ 7.
Roasted Cauliflower & Parmesan Crisp

Salad

Orangery Caesar Salad ~ 8.

Hearts of Romaine, Mushrooms, & Roasted Grape Tomatoes
Spanish White Anchovy Crostini

Salad of Baby Greens with Apple Cider Vinaigrette ~ 8.

Pickled Fennel, Granny Smith Apples, Candied Walnuts, & Asiago Cheese

Entrées

A petit mixed green salad accompanies the Entrées

Pan Roasted Ashley Farms Chicken Breast with Wild Mushroom Jus ~ 21.

White Truffle Potato Puree, English Peas, & Sugar Snap Pea Salad

Grilled American Kobe Beef Sirloin ~ 32.

Horseradish-Lump Crab Vinaigrette & Stewed "Tongues of Fire" Beans

Duo of Grilled Lamb Tenderloin & Pistachio Crusted Rack of Lamb ~ 36.

Fingerling Potatoes, Braised Swiss Chard, & Roasted Shallot Sauce

Grilled Center Cut Filet of Beef with Petit Lobster Tail ~ 34.

Asparagus & Hon Shimeji Mushroom Sauce

Pan Roasted Strawberry Grouper with Tarragon Lobster Broth ~ 29.

White Asparagus, Fava Beans, & Petit Red Lace Spinach

Lobster & Mushroom Crêpes ~ 29.

Maine Lobster Tail, Orange Cognac Cream Flambé, & Chervil

Grilled Pork Tenderloin with Benton's Ham Red Eye Gravy ~ 25.

Sautéed Ramps, Organic Baby Squash, & Herbed Polenta

Beef Wellington ~ 35.

Châteaubriand in Puff Pastry with Mushroom Duxelle, "Mirepoix," & Truffles

Grilled Swordfish with Tomato Jus ~ 29.

Black Beluga Lentils, Organic Baby Kale & Tomato Braised Salsify

Sautéed Day Boat Cod with House Smoked Bacon-Balsamic Glaze ~ 29.

Glazed Endive & Granny Smith Apples

Vegetable Selection

Tart of Wild Mushrooms, Kalamata Olives, & Goat Cheese ~ 17.

Sugar Snap Peas & Young Organic Watercress

Tax and gratuity not included

In consideration of other guests, no cellular phone use is allowed in the dining room

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www.theorangeryrestaurant.com