

ORCHID GOURMET

ENTRÉES

SOLE OR FLOUNDER FRANÇAISE
(LEMON BEURRE BLANC)

SAUTÉED FLOUNDER & DECONSTRUCTED CHOWDER
(CELERY, POTATO, PANCETTA, LITTLENECK CLAMS, CHOWDER SAUCE)

CRISPY SALMON
(ORANGE & SOY BUTTER SAUCE)

PAN SEARED LOCAL SNAPPER OR POMPANO
(CITRUS BEURRE BLANC)

BOUILLABAISSE
(TOMATO FUME, COD, MUSSELS, CLAMS, LOBSTER, SHRIMP, CRUSTY BREAD)

RACK OF LAMB
(ROSEMARY MARINADE, CABERNET DEMI-GLACE)

BRAISED BEEF SHORT RIBS
(ROOT VEGETABLE BRUNOISE, CABERNET DEMI-GLACE)

ROASTED BEEF TENDERLOIN
(BÉARNAISE SAUCE)

STEAK AU POIVRE
(GREEN PEPPERCORN, COGNAC DEMI-GLACE)

VEAL SCALOPPINI
(ZINFANDEL BEURRE ROUGE)

STUFFED PORK LOIN
(MUSHROOMS, SPINACH, FONTINA CHEESE)

GARLIC LIME CHICKEN
(BROWN BUTTER, LIME, FRESH HERBS, SWEET GARLIC)

HANDMADE RAVIOLI
(ARTICHOKE, BEET, BUTTERNUT, MUSHROOM, SAUSAGE, SMOKED CHICKEN,
THREE-CHEESE, ACCOMPANYING SAUCE)

SAUTÉED SHRIMP & THREE-CHEESE RAVIOLI
(WILD SHRIMP, CAPERS, HEIRLOOM TOMATO, BASIL BROTH)

PENNE BIANTE
(ASPARAGUS, BROCCOLI, KALAMATA OLIVES, MARINARA, BASIL, PENNE RIGATE)