



Italian

ANTIPASTI

Italian Meats & Cheeses

with seasonal accompaniments

Shaved Brussel Sprout Insalatina

Meyer lemon dressing, Pecorino & Marcona almonds

Arancini della Stagione

Crispy Risotto, Sauce Arabiato & Basil Oil

Blue Point Oyster Crudo

Served with Hendrick's Gin Granita

PASTA

Ricotta Gnocchi della "Nonna"

Served with Nonna's Red Sauce & Pecorino

Cacio Pepe Ravioli

Ricotta, Cracked Pepper, Brown Butter & Parmesan

Agnolotti

*Wild Mushroom, Mascarpone & Truffle Oil
or Pea Ricotta Puree, Prosciutto & Lemon Crema*



SECONDI

Barolo Braised Short Ribs

with Rosemary Polenta & Horseradish Gremolata

Chicken Picatta

*in a Lemon Caper Pan Sauce served with
Mashed Potato & Bitter Field Greens*

Classic Osso Bucco

with Risotto Milanese

Duroc Pork Chop

Cherry Pepper Cipollini Mostardo & Broccoli Rape

DOLCI

Italian Cheesecake Salerno

with Macerated Berries

Chocolate Walnut Torta

served with Raspberries & Cream

Panna Cotta

with Caramel Sauce & Sea Salt



French Bistro

APPETIZER

Smoked Salmon Crostinis

*Lemon Crème Fraîche, Mimosa Eggs, Capers,
American Sturgeon Caviar*

Oysters on the Half Shell

Classic Mignonette

Moules Marinière

White Wine, Shallots, Pernod with Grilled Baguette

Escargot de Bourgogne

Served with Garlic Butter & Grilled Bread

SOUP • SALAD

Beet & Field Greens

*With Candied Walnuts, Goat Cheese
& Honey Thyme Vinaigrette*

Provencal Panzanella

*Field Greens, Crouton, Cucumber, Olives, Feta,
Tomato & Red Wine Vinigrette*

French Onion Soup

Classic Gratin



ENTRÉE

Wild Alaskan Salmon

*Melted Leeks, Potato Leek Pureé & Diced Tomato
Concasse*

Bistro Steak

*Sauce Bordelaise, Crispy Fried Potatoes
& Haricot Vert*

Julia's Classic Boeuf Bourguignon

with Grilled Toast

DOLCI

Apple Tartin

with Vanilla Ice Cream

Gianduja Chocolate Torte

served with Fresh Cream

Vanilla Bean Creme Bruleé

topped with Caramelized Sugar



Steakhouse

FIRST COURSE

Chilled Lobster or Jumbo Shrimp

served with Cocktail Saffron Aioli

Oysters Rockefeller

Broiled Au Gratin with Baby Spinach & Spices

Prime Steak Tartare

served with Capers, Shallots & Crostini

Jumbo Lump Crabcake

Pickled Fennel & Horseradish Mustard Aioli

SECOND COURSE

The Classic Wedge

Little Gem Lettuce, Crisp Bacon & Roquefort

Shellfish Bisque

with Fresh Crab & Chive Oil

Caesar Salad

Parmesan Garlic Dressing & Brioche Croutons



THIRD COURSE

Filet Mignon

8 oz

Ribeye

12 oz

New Zealand Rack of Lamb

with Roasted Garlic Thyme Jus

CHOICE OF TWO SIDES

Served Family Style

Roasted Brussel Sprouts

Bacon Creamed Spinach

Lyonnaisse Potatoes

Whipped Yukon Gold Potatoes

DESSERT

New York Cheesecake

with Fresh Berries

Chocolate Devil's Food Cake

with Coffee Chocolate Ganache

Sue's Carrot Cake

with Cream Cheese Butter Cream



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