

light in winter 2010

January 22 & 23 5p-8p

café dewitt

prix fixe menu

3 course: choose one appetizer, soup or salad; one entrée; one dessert 45

4 course: choose two appetizer, soup or salad; one entrée; one dessert 50

appetizer

pork belly steam buns with hoisin sauce

cured mahi mahi with fennel salad and blood orange vinaigrette

duck and pork rillettes with rustic crostini

chickpea cakes with red onion salad and yogurt mignonette

rabbit pate with dijon mustard, baguette and cornichons

swordfish ceviche amuse bouche	+3
smoked paprika shrimp skewer	+2

soup

french onion soup gratinee

walnut veloute with sherry and parsley

salad

frisee, potato nest, shallot confit and a pancetta tuile with a creamy manchego dressing

warm roasted beets, endive, arugula, walnuts and goat cheese mousse

entrée

yuzu marinated sea bass with fig mirin glaze, wild rice and shiitake mushrooms

duck breast, red cabbage apple sauerkraut, turnips and pomegranate cranberry demi glace

cassoulet de toulouse: lamb, pork, duck confit, saucisson a l'ail, white beans and tomatoes

parchment baked wild salmon with baharat spices, red lentils, cashews and yogurt sauce

chestnut risotto with celeriac, wild mushroom duxelles and thyme broth

dessert

chocolate gateau with bourbon caramel and macerated cherries

coconut crème brulee

pavlova with lime curd, strawberry coulis and candied kumquats

spiced red wine sorbet with honeyed oranges

affogato al cafe