

SPRING *at The Athenaeum*



SMALL PLATES

ICEBERG PLANK SALAD

heirloom tomatoes, grapes, romaine, toasted almonds,
bleu cheese, crispy onions, green goddess dressing

CRISPY SQUASH BLOSSOM WITH GOAT CHEESE AND SALSA VERDE

roast cultivated mushrooms, herbs and romesco

LITTLE GEM CAESAR SALAD

marinated white anchovies, toasted fresh bread crumbs,
garlic chips, grapes

ASPARAGUS SALAD

arugula, bacon vinaigrette, poached egg

ATHENAEUM LOBSTER BISQUE

GULF SHRIMP COCKTAIL

Andalusian style gazpacho, tomato cucumber relish,
smoked paprika crisp

CHICKEN LIVER MOUSSE

grilled bread, cherry preserves, smoked sea salt

STINGING NETTLE FETTUCINI

pine nuts, black pepper Parmesan sauce, nduja, marinated anchovy



ENTREES

PORTOBELLO MUSHROOM WELLINGTON

spinach, phyllo pastry, roast marble potatoes, haricots verts

CHESAPEAKE STYLE CRAB CAKES

grain mustard cream sauce, succotash of bacon,
edamame and corn, garlic frites

ORA KING SALMON

potato pave', baby squash, roasted tomato, pea sprouts,
preserved lemon vinaigrette

PAN ROASTED FREE RANGE CHICKEN

ramps, snap peas, morels, Meyer lemon sauce

PETITE RACK OF LAMB

sunchoke, smoked eggplant cream, green yogurt, lentils Mejadra

BRAISED WAGYU BEEF CHEEKS

parsnip potato purée, baby squash, roast tomato, cippolini

BONE-IN FILET MIGNON

rainbow carrot, gorgonzola spinach, horseradish potato purée

COTE DE BOEUF FOR TWO

cast iron seared bone-in ribeye steak with potato leek gratin,
mushrooms, asparagus, Provencale tomato, Bordelaise and Bearnaise
carved tableside