

WINTER *at The Athenaeum*



SMALL PLATES

CHICORY SALAD

Humboldt Fog goat cheese, date purée, persimmon,
pine nuts, lemon vinaigrette

ICEBERG PLANK SALAD

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

LITTLE GEM CAESAR SALAD

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

MASCARPONE POLENTA

exotic mushroom ragout, burrata, frisée

ATHENAEUM LOBSTER BISQUE

SHRIMP COCKTAIL

bloody mary cocktail sauce, lime, crudité

BUCATINI WITH DUNGENESS CRAB

uni lobster sauce, bottarga, parsley, bread crumbs

LAYERED AHI TUNA

raw ahi tuna, heirloom tomato, avocado, fried shallots, cucumber,
micro basil, ginger dressing



ENTREES

PORTOBELLO MUSHROOM WELLINGTON

spinach, phyllo pastry, roast marble potatoes, haricots verts

PAN ROASTED SEA BASS

saffron potato gratin, roasted tomato, lobster sauce

PAN ROASTED HOKKAIDO SCALLOPS

crispy pancetta, tomato risotto, haricots verts

ORA KING SALMON

coconut lime risotto, lobster curry, baby bok choy

GARLIC HERB MARY'S CHICKEN

chicken fat fingerling potatoes, black kale, truffled gravy

DUCK RAVIOLI

mushrooms, asparagus, Marsala porcini sauce

GRILLED HANGER STEAK

roast marble potatoes, tomatoes, Gorgonzola spinach, caramelized onion jus

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