

SUMMER *at The Athenaeum*



SMALL PLATES

ATHENAEUM LOBSTER BISQUE

CAESAR SALAD

Romaine, croutons, marinated white anchovies, parmesan
balsamic reduction

STONEFRUIT SALAD

prosciutto, goat cheese, arugula, sweet onion,
Marcona almonds, almond vinaigrette

CREAMY MUSHROOM POLENTA

maitakes, shiitakes, Marsala demi, herb crème fraîche, sunny side egg

SCALLOPS WITH BUTTERNUT SQUASH CAPONATA

pine nuts, peas, tomato beurre blanc

TEMPURA SOFT SHELL CRAB

Thai influenced gazpacho, mango, avocado and crab terrine,
red frill mustard

POKE

marinated ahi and salmon with macadamias, sesame seeds, sushi rice, wakame,
avocado, green onion, pickled cucumbers and carrots, rice cracker

KOREAN STYLE PORK BELLY

sesame, kimchi, pickles, daikon, gochujang



ENTREES

FUSION GLASS NOODLES

avocado pesto, mild jalapeño, Thai basil, pine nuts, parmesan,
heirloom tomato, scallion, shredded chile

HERB IMPRINT PAPPARDELLE

duck ragout, sheeps milk ricotta

PAN ROASTED LOCAL WHITE SEA BASS

orange vinaigrette, tomato, citrus avocado salad

PAN SEARED AHI TUNA

green polenta, lemon, black olive tapenade, roasted tomato

ORA KING SALMON

lemon and spinach orzotto, charmoula, arugula

PAN ROASTED MARY'S CHICKEN BREAST

roasted peppers and onions, broccolini, spinach, charmoula

CÔTE DE BŒUF FOR TWO

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

SALT AND PEPPER PRIME NEW YORK STEAK

potato purée, thick sliced heirloom tomato, blue cheese, cucumber salad