

# SUMMER *at The Athenaeum*



## SMALL PLATES

### ATHENAEUM LOBSTER BISQUE

#### CORN AGNOLOTTI

wild mushroom, chives, pine nuts, lime, queso fresco

#### VEGETABLE GARDEN SALAD

rainbow cauliflower couscous, grapes, almonds, raisins, herbs,  
citrus 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

#### ASPARAGUS SALAD

arugula, bacon vinaigrette, poached egg

#### GRILLED OCTOPUS SALAD

cabbage, pistachio, mint, melon, mild cilantro jalapeño vinegar

#### TEMPURA SOFT SHELL CRAB

compressed watermelon with lime, cucumber, mango  
arugula, carrot ginger dressing, endive, wasabi aioli



## ENTREES

### SWEET PEA RAVIOLI

carrots, roasted tomato, pea sprouts, basil, corn coulis

### WILD TROLL KING SALMON

lobster mashed potatoes, smoked tomato, Persillade, haricots verts

### GRILLED MARINATED SWORDFISH

citrus avocado salad, yuzu carrot sauce, sautéed greens,  
lemon potato coulis

### GRILLED MARY'S CHICKEN BREAST

preserved lemon pea risotto, blistered tomatoes, haricots verts

### PAN ROASTED PORK BELLY

puréed Parmesan parsnip, cherry confit, roast beets

### DRY AGED NEW YORK STEAK

goat cheese bacon gratin, baby squash, brandied peppercorn sauce

### 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*