

AUTUMN *at The Athenaeum*



SMALL PLATES

HOUSE MADE SPAGHETTI
with pesto and burrata

LITTLE GEM CAESAR SALAD
marinated white anchovies, toasted fresh bread crumbs,
garlic chips, grapes

ATHENAEUM LOBSTER BISQUE

SHRIMP COCKTAIL
bloody mary cocktail sauce, lime, crudite

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

GRILLED MARINATED OCTOPUS
fingerling potatoes, black garlic, romesco,
chimichurri, peppadews

CHARCUTERIE BOARD
pork pistachio pate, salame, duck prosciutto,
cornichon, purple condiment, olives

DUCK MEATBALLS
ajo blanco, jicama, grapes, nasturtium



ENTREES

JAPANESE PUMPKIN RAVIOLI

Brussels sprouts, sage, pecans, goat cheese,
roasted squash, brown butter sauce

WHOLE FRIED BRANZINO

coconut rice, carrot curry, lemongrass sambal

PAN ROASTED SALMON

cheddar potato croquettes, zucchini ribbons, Nicoise olives,
oven roasted tomatoes, mustard herb sauce

PANCETTA WRAPPED STUFFED QUAIL

cranberry fig stuffing, squash puree, lentil pancake,
quail egg, port blackberry sauce

NIMAN RANCH PORK TOMAHAWK

roasted bone marrow, goat butter potatoes,
Brussels sprouts, roasted squash

BRAISED LAMB SHANK

leek cream potatoes, roasted vegetables, dukkah

PRIME FLATIRON STEAK

Yukon Gold lemon potatoes, asparagus, grilled tomato,
mushroom 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