

Welcome to Matthew's

September 26, 2011

Caviar

Beluga, Osetra and Sevruga Caviar with Traditional Accompaniments

First Course

Rock Shrimp Salad with Truffle Potatoes, Dill and Citrus Crème \$13
Artisan Lettuces with Fried Egg, Shaved Parrano and Bacon Onion Vinaigrette \$11
Hearts of Romaine Salad with Kalamata Olive, Roasted Tomato and Parmesan Dressing \$9
Mozzarella Burrata with Tear Drop Tomato Confit, Onion Marmalade and Basil Pesto \$12
Roasted Portobello Mushroom with Arugula, Goat's Cheese and Truffle Vinaigrette \$12

Second Course

Creamy Potato Soup with Crisp Onions and White Truffle Essence \$9
Prince Edward Island Mussels with Garlic and White Wine Thyme Broth \$11
Beef Tenderloin Tips with Chevre Risotto, Honshimeji Mushrooms and Bordelaise \$13
French Escargot, Prosciutto, Shiitake Mushrooms, Spinach, Sherry Emulsion \$12
Seared Foie Gras with Onion Confit and Sweet Saffron Onion Marmalade \$19
Garlic Gnocchi with Ruby Shrimp, Sweet Corn and Tomato Cumin Broth \$12

Main Course

Fairytale Eggplant Napoleon with Sauteed Spinach, Goat's Cheese and Tomato Coulis \$18
"Springer Mountain" Chicken Breast with Prosciutto, Mozzarella and Fingerling Potato \$23
New York Strip with Roasted Portobello Mushroom, Braised Arugula and Cauliflower Puree \$36
Berkshire Pork Chop with Wild Mushroom Risotto Stuffed Sunburst Squash and Fried Leeks \$27
Alaskan Halibut with Toasted Israeli Couscous, Tomato Confit and Castelvetrano Olives \$28
Maine Diver Scallops with Butternut Squash Puree and Celery Truffle Apple Salad \$29
Sword Fish with Shiitake Mushroom Salad, Jasmine Rice and Green Curry Sauce \$27
Francaise of Grouper with Lemon Braised Spinach, Mint and Shallot Herb Broth \$26

Dessert and Cheese

Trio of Ice Cream \$8
Classic Crème Brulee with Fresh Berries \$8
Soufflé of the Evening with Crème Anglaise \$8
Matthew's Molten Chocolate Cake with Raspberry Ice Cream \$8
Warm Apple Cobbler with Cinnamon Streusel and Chocolate Ice Cream \$8
Domestic and Imported Cheese with Local Honey \$14

Consumption of raw or undercooked food may increase one's chances of food borne illness