

Welcome to Matthew's

Created August 27, 2009

Beluga and Sevruga Caviar with Traditional Accompaniments Market Price

First Course

- Smoked Salmon Roulade with Boursin Cheese & Pomme Frites \$12*
- Panzanella Salad with Cabernet Vinaigrette and Grilled Red Onion \$10*
- Romaine Salad with Parmesan Dressing, Sun Dried Tomatoes, Parmesan Crouton \$8*
- Blue Crab Salad with Shaved Carrots & Fennel with Saffron Gastrique \$11*
- Ahi Tuna Tartare with Miso Ginger Broth and Crispy Wontons \$15*

Second Course

- Tomato Shrimp Puree with Colossal Crab Salad \$10*
- Baked Beausoleil Oyster with Bacon & Fennel Gratin \$12*
- Roasted Garlic Gnocchi with Blue Mussels and Garlic Chili Broth \$11*
- Seared Blue Crab Cake with Lemon Beurre Citron and Petite Greens \$12*
- Hudson Valley Foie Gras with Onion Confit and Saffron Marmalade \$18*
- Breast of Quail with White Bean and Eggplant Ragout \$12*

Main Course

- Seared New York Strip with Pomme Frites & Shiitake Jus \$34*
- Slow Braised Veal Osso Bucco with Fried Potatoes & Gremolata \$31*
- Eden Farms Berkshire Pork Chop with Peach Quinoa & Fig Chutney \$32*
- Organic Chicken Breast with Prosciutto, Mozzarella & Fingerling Potatoes \$21*
- Seared Beef Tenderloin with Lemon Olive Oil Potatoes & Almond Compound Butter \$35*
- Mayport Shrimp with Hand Made Fettuccini, Shiitake Mushrooms and Truffle Cream \$23*
- Francaise of Grouper with Lemon-Mint Braised Spinach, Pomme Puree & Herb Broth \$26*
- Caramelized Maine Diver Scallops with Chorizo Sausage Risotto & Sweet Corn Sauce \$28*
- African Pompano with Jasmine Rice, White and Green Asparagus Puree \$24*
- Sautéed Hawaiian Monchong with Black Rice and Curried Spinach \$28*

Dessert and Cheeses

- Trio of Ice Creams \$6*
- Baked Soufflé of the Evening \$8*
- Selection of Artisan Cheeses, with Crostini \$14*
- Traditional Cheesecake with Blueberry Sauce \$8*
- Classic Vanilla Crème Brûlée with Mixed Berries \$8*
- Matthew's Molten Chocolate Cake with Vanilla Ice Cream \$8*
- Double Layer Chocolate Peanut Butter Tart with Hazelnut Sauce \$8*