

Welcome to Matthew's

February 1, 2011

Beluga, Golden Osetra and Sevruga Caviar with Traditional Accompaniments

First Course

- Tat Soi with Fried Egg, Duck Confit, Balsamic Vinaigrette and Feta \$12*
- Beet Cured Salmon with Shaved Asparagus, Orange Supremes and Basil Oil \$14*
- Spring Mix, Taleggio Stuffed Bacon Wrapped Dates, White Truffle Vinaigrette \$11*
- Kobe Tenderloin Carpaccio with Smoked Salt, Butter Poached Egg Yolk and Capers \$14*
- Hearts of Romaine, Parmesan Dressing, Oven Dried Tomatoes, Garlic Crouton \$9*
- Seared Blue Marlin with Marinated Cucumbers, Locally Grown Arugula \$13*

Second Course

- Jumbo Lump Crab Cake, Sriracha Aioli, Micro Basil \$15*
- Prince Edward Island Mussels with White Wine Fennel Broth \$11*
- Hudson Valley Foie Gras with Onion Confit and Saffron Onion Marmalade \$18*
- French Escargot with Serrano Ham, Shiitakes, Spinach and Sherry Cream \$14*
- Seared Beef Tenderloin Tips with Creste De Gallo Pasta and Bordelaise \$14*
- Cream of Asparagus with White Truffle Oil \$10*

Main Course

- Braised Short Ribs with Shiitake Thyme Jus and Fingerling Potatoes \$30*
- Beef Tenderloin with Garlic Mousse, Cabernet Jus and Boursin Potatoes \$37*
- Berkshire Pork Chop with Red Pepper Coulis and Bacon Onion Compote \$26*
- "Springer Mountain" Chicken Breast with Mozzarella and Serrano Shallot Jus \$25*
- Marinated Blue Marlin, Castlevatrano Olive Crust, Olive Oil Poached Grape Tomatoes \$28*
- Seared Scallops with Chickpea Puree, Braised Arugula, Pomme Frites and Popcorn Shoots \$31*
- Golden Tilefish with Cardamom Jasmine Rice and Coconut Bell Pepper Cream \$26*
- Carolina Flounder Francaise with Baby Spinach and Lemon Shallot Herb Jus \$25*

Dessert and Cheese

- Ice Cream Trio \$6*
- Carrot Cake and Candied Carrots \$8*
- Toffee Pudding with Caramel Sauce \$8*
- Classic Crème Brulee with Sablé Breton \$8*
- Soufflé of the Evening with Crème Anglaise \$8*
- Domestic and Imported Cheese with Local Honeycomb \$14*
- Matthew's Molten Chocolate Cake with Coffee Ice Cream \$8*

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