



Marigold Kitchen

November

First Course

Butternut Squash Bisque

Banana Bubbles, Freeze Dried Raisins, House Made Yogurt, Fried Sage 8.

Bone Marrow*

Pumpernickel, Parsley, Fleur de Sel 12.

Champagne Braised Escargot

Crispy Polenta, Wild Mushrooms, Micro Greens 12.

Tuna Tartare*

Sushi Grade Tuna, Quail Egg, Truffled Horseradish Foam, Soy in Textures 12.

Seared Hudson Valley Foie Gras*

Date-Pistachio Shortbread, Plumped Iranian Pistachios, Roasted Pear, Nicoise Olive Cream, Green Tea 16.

Marinated Boquerones*

Gaeta Olive, Saffron-Nutmeg Vinaigrette, Quince Paste, Marcona Almond, Idiazabal, Crouton 10.

Butter Lettuce Salad*

Persimmon, Bulgarian Feta, Golden Raisins, Toasted Cashew, Curry Vinaigrette 8.

Second Course

Monkfish "Piccata"

Preserved Lemon Mash, Black Olive Emulsion, Broccoli Rabe, Red Pepper Coulis 24.

"Pork, Beans & Beer"

Berkshire Pork Tenderloin, White Bean Puree, Brussel Sprouts, Guinness Foam, Prosciutto Crisp 21.

Crispy Skin Turkey*

Apple Risotto, Rosemary Bubbles, Green Bean "Casserole," Multiple Garnishes 23.

New World Paella

Scallops, Monkfish, Langoustine, Little Neck Clams, Chicken, Chorizo, Cauliflower Rice 29.

Colorado Rack of Lamb*

Parsnip-White Chocolate Puree, Petite Watercress Salad, Blood Orange, Pomegranate, Pine Nuts 28.

Slow Cooked Swordfish*

Autumn Succotash, Parmesan Broth, Balsamic-Red Onion Marmalade, Parsley Oil 24.

Potato, Potato, Potato*

Truffled Potato Basket, Puffed Potato, Red Potato, Vinegar Aioli 19.

Add caviar 8.

Chef's Tasting Menu 85.

* New for November 2009.