

# **Chef's Table**

## **Thursdays, January 2010**

### **Amuse Bouce**

### **Appetizers**

Hand Sliced Smoked Salmon Ribbon, Grilled Local Pear & Apple Salad, ,  
Shaved Fennel, Black Peppercorn & Apple Cider Vinaigrette

Wild Mushroom Ravioli, Black Truffle Drizzle, Shaved Romano Cheese & Fresh  
Herbs

Steamed Little Neck Clams, Melted Leeks, Diced Chef Potato, Apple Wood  
Smoked Bacon, Creamy White Wine & Herb Broth

### **Entrées**

Chili Rubbed NY Strip Steak 12 oz, Chipotle Mashed Sweet Potatoes, Cara-  
melized Red Onions, Sautéed Green Beans.

Sesame Roasted Chicken, Shiitake Mushroom Dashi Broth, Fresh Udon Noodles,  
Ginger Scented Baby Bok Choy

Winter Seafood Bouillabaisse, Prince Edward Isle Mussels, Little Neck Clams,  
Jumbo Shrimp, Alaskan Halibut, Julienne Vegetables, Tomato Saffron Broth,  
Toasted French Baguette

### **Dessert**

Rustic Apple Tart Tatin, Port Wine Syrup

Chocolate Mousse Bomb, Raspberry Coullis, Fresh Seasonal Berries

### **\$40 Chefs Tasting Menu**

( Appetizer Flight Tasting, One Entree Selection, Dessert Flight Tasting)

Chef's Table is BYOB

(no corkage fee if beverages are purchased from Mr Charles Market,  
\$7 Corkage otherwise per table)

Mr Charles Market, Wine & Catering *"An Occasional Dining Experience"*  
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