

# Amicale

## Dinner Menu

### Appetizer

#### Amicale Three Onion Soup Au gratin

Focaccia croutons, Gruyere, pecorino  
\$ 8.95

#### Volauvent of French Escargot

Chablis, fresh garlic, scallions, puff pastry  
\$ 11.95

#### Seared Hudson Valley Foie Gras

Honey roasted apples, blackberry brandy, golden raisins  
\$ 22.95

#### Duck Confit &

#### Wild Mushroom Quesadilla

Ratatouille, gruyere, crème fraiche  
\$ 13.95

#### Grilled Octopus &

#### Jumbo Lump Crabmeat

Grilled chorizo, watercress, roasted peppers, crispy  
\$ 15.95

#### Saffron Prince Edward Island Mussels

Saffron, pinot gris, garlic, basil  
\$ 15.95

#### Goat Cheese &

#### Forrest Mushroom Strudel

Baby greens, cranberries, tart cherry  
and port wine reduction  
\$ 13.95

### Salads

#### Mesclun Green Salad

Seedless cucumbers, Bermuda onions,  
tear drop tomatoes, champagne vinaigrette  
\$9.95

#### Traditional Caesar Salad

Hearts of romaine, anchovies,  
herb croutons, shaved pecorino  
\$11.95

#### Oven Roasted Tomato & Goat Cheese Salad

Toasted pignoli, pesto-balsamic vinaigrette  
\$13.95

#### Roasted Portobello Sautéed Spinach

Goat cheese baby arugula salad  
\$ 12.95

### Fresh Homemade Pastas

#### Home Filled Lobster Ravioli

Pink shrimp, cognac pink sauce  
\$ 24.95

#### Roasted Peppers & Mozzarella Filled Ravioli

Plum tomato nage, pecorino, crostini  
\$ 19.95

#### Penne Amicale

Diced tomatoes, fresh mozzarella,  
asparagus, basil, white wine  
\$ 19.95

## Main Course

Seared Boneless Magret  
de Canard Framboise  
Sliced duck breast, raspberry demi glaze  
\$ 26.95

Fresh Style Truffle Stuffed Chicken Breast  
Vegetable risotto, shallot bordelaise  
\$ 20.95

Slow Oven Roasted Semi-Boneless Quail  
Mushroom fricassee, seasonal vegetable couscous  
\$ 25.95

Pistachio Dusted Filet of St. Peter's Fish  
Jasmine rice, passion fruit citrus  
\$ 25.95

Mediterranean Bronzini  
Toasted quinoa, capers,  
Moroccan olives, roasted tomatoes  
\$ 29.95

Herb Crusted Filet of Pacific Salmon  
Julienne vegetables, Dijon mustard emulsion  
\$ 26.95

Dijon Crusted Baby Rack of Lamb  
Garlic mashed potatoes, spiced rum & mint jelly  
\$ 35.95

Pesto Glazed Jumbo Argentine Shrimp  
Orzo, plum tomato & Bermuda onion chutney  
\$ 26.95

Fresh Filet of Striped Bass  
Blue potato hash, haricot vert succotash  
\$ 29.95

Scaloppini of Veal Champignon  
Forrest mushrooms, sherry-marsala wine  
\$ 24.95

New Zealand Lamb Shank  
Wild mushroom risotto lamb broth red wine reduction  
\$ 22.95

Black Angus Filet Mignon Au Poivre  
Pommes frites, green and black peppercorn demi  
\$ 35.95

Black Angus Rib Eye Steak  
Twist baked potatoes broccoli rob  
shiitake mushroom demi-glace  
\$ 30.95

## Side Dishes

Grilled Asparagus and Portobello \$ 10.95

Sautéed French String Beans Noisette \$ 9.95

Sautéed Spinach, olive oil, garlic \$ 8.95

Herb Dusted Pommes Frites \$ 7.95

Garlic Yukon Gold Mashed Potatoes \$7.95

Goat Cheese & Potato Soufflé \$ 9.95

*Entrée Split Charge \$10.00*

5 Course Chef Tasting Menu \$ 75.00 p.p.

7 Course Chef Tasting Menu \$ 89.00 p.p.

Entire Table Must Participate

Wine Pairing Available: 5 Course \$ 25p.p. / 7 Course \$ 35 p.p.

Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may  
Increase your risk of food-borne illness, especially if you have certain medical conditions.

Please Inquire About Our Sunset Menu