



Starters

Clay Pot Roasted Garlic

extra virgin olive oil, balsamic syrup
and soft grilled crostinis.....\$8

Blue Crab & Crayfish Cakes

caramelized lemon-lobster-rose peppercorn
beurre blanc, avocado relish
and grilled cumin pappadams.....\$13

Baked Brie En Croûte

apricot coulis, fresh and dried fruit,
toasted almonds, french demi loaf.....\$15

Burgundy Escargot

served in the shells with
herbs de provence-garlic butter.....\$10

Quail & Scallop Mousse

wilted swiss chard, parsnip-celeriac purée
and crispy fried leeks.....\$20

White Gulf Prawns &

Speck Ham Wrapped Asparagus

marinated white anchovies, fire roasted
red bell peppers, and chive oil.....\$16

Tonight's Soup

described by your foodserver.....\$9



Salads

Baby Field Greens

pickled cucumber-red cabbage relish,
clover honey-apple cider vinaigrette.....\$8

Belgian Endive, Bosc Pear, Candied Walnuts & Stilton Cheese

creamy buttermilk vinaigrette.....\$11

Warm Goat Cheese & Arugula

sherry glazed shallots, tomato water,
verjus and white truffle oil.....\$13

Convict Caesar

romaine hearts and herbed croutons.....\$10

Bresaola & Fingerling Potato Salad

whole grain mustard, gherkins, boiled egg,
fried capers and smoked paprika aioli.....\$14



Desserts

Made fresh Daily

Homemade Ice Cream of the Day

\$7

Poached Bosc Pear

saffron crème anglaise
and macadamia brittle

\$10

Fuji Apple & Mascarpone Strudel

ala mode, with cognac butterscotch

\$9

Belgian Chocolate Ganache

raspberry coulis and fresh berries

\$8

Lemon-Lavender Cheesecake

\$7

Vanilla Bean Crème Brûlée

\$10

☞ Bananas Foster ☛

flambéed tableside

\$15



**The Restaurant at
Convict Lake
is Open Year-Round**

*A 18% gratuity will be added
to parties of seven or more*

Split plate charge of \$5.95

Chef Matt Eoff

Winter 2009/2010

The Restaurant at
Convict·Lake

 **Mains**

Prime Rib of Pork

slow roasted, finished on the grill with a canelli bean-porcini mushroom-pancetta-plum tomato ragout.....\$20

Fresh Alpers Rainbow Trout

sautéed with sundried tomatoes, scallions and toasted almonds in a chardonnay-butter sauce.....\$28

Long Island Duck

crispy leg confit, seared breast with a chinese five spice-pomegranate-cassis jus lie, garnished with fresh blackberries\$30

Grilled Vegetable Strudel

portabella mushrooms, roasted bell peppers, gold zucchini, spinach, roasted garlic and gruyère cheese in pastry with a roast bell pepper, sweet vermouth sauce....\$20

Crispy Skin Scottish Salmon

kalamata olive tapenade, arugula pesto, pinot noir beurre rouge on red skinned mashed potatoes.....\$28

Elk Rib Rack Chop

with a zinfandel-tart dried cherry glace de veau.....\$49

Seared Tuna

panko crusted, served rare with wasabi mashed potatoes, fennel- jícima-orange-cilantro salad.....\$32

Tournedos of Beef

seared with morel mushroom and black pepper, finished with foie gras-black truffle butter.....\$29

Roasted Chicken Breast Risotto

baby spinach-cremini mushroom-parmesano risotto, melted leek and garlic, dusted with fennel pollen.....\$23

New Zealand Rack of Lamb

crusted in dijon and pistachios with a roasted garlic-port wine-mint sauce.....\$34

Baked Mussels & Linguine

chorizo-tomato-basil-oregano-sherry-butter sauce.....\$24

Beef Wellington

filet mignon and wild mushroom duxelle in puffed pastry with a green peppercorn glace de veau.....\$37

