

The Rice House

Soup

Wild mushroom soup with mascarpone dumplings
and portabello crisps
\$9.00

Appetizers

Crispy fried Maine lobster tail
with Chinese honey mustard and drawn butter
\$16.00

Terrine of smoked salmon and caviar
with cucumber - Absolut Vodka granita and toast triangles
\$14.00

Grilled Springbank quail over shiitake-apple risotto
\$12.00

Blue crab napoleon
with corn, pickled okra relish and basil oil
\$12.00

Salads

Grilled romaine salad
with Dijon-smoked bacon herb vinaigrette, and Stilton
cheese topped with tobacco onions
\$9.00

Warm grilled asparagus and prawns
with sherry vinaigrette
\$10.00

Spring greens with tomatoes,
herbed cracker spiral, Stilton filled morels
and port wine vinaigrette
\$9.00

Entrees

Lemon beurre blanc braised Maine lobster
over garlic potato cake, spinach sauté, corn and fava beans
\$42.00

Grilled 10oz. Pancetta wrapped black Angus beef filet
and Sangiovese sauce with spaghetti
squash, polenta fries, and honey glazed carrots
\$38.00

Classic Pacific Dover sole meuniere
capped with beurre noisette, lemon and parsley
\$20.00

Peking duck breast
over soft yellow corn risotto with warm green pea
vinaigrette and rogan josh essence
\$26.00

Grilled lamb loin
with olive oil poached artichokes and
red wine Kalamata sauce
\$40.00

Osso buco of monkfish
with preserved lemon
\$28.00

Please ask your server to assist you with pairing lovely wines to compliment each of your courses.

Charles Vosburgh CEC AAC
Chef D' Cuisine

Consuming raw or undercooked meats, shellfish, poultry, seafood or eggs may increase your risk of foodborne illness.