

# TODD ENGLISH

## STARTERS

YOUNG LETTUCE SALAD, HERBED GOATS CHEESE, MAPLE VINEGAR ONIONS

Sweet Potato & Preserved Lemon Vinaigrette

MAINE CRAB CAKE, TODD'S FIERY SWEET & SOUR TOMATO SAUCE

Whipped Avocado & Cucumber Salad

TENDER LETTUCE OF BOSTON BIBB & MÂCHE

Shaved White Onions, Toasted Walnut Dressing

A Shower of Blue Cheese

BLACK PEPPER GNOCCHI

Sautéed Broccoli Rabe & Pecorino Cheese

SHAVED PEAR & GOAT CHEESE SALAD

Tuscan Crouton with Balsamic Dressing

FIG, GORGONZOLA & PROSCIUTTO FLAT BREAD

## ENTRÉES

ROASTED CHICKEN CAESAR SALAD

Tossed with Pita Chips, Romaine Lettuce & Tomatoes

WILD MUSHROOM, SPINACH & FONTINA PANINI

French Fries & Walnut Aioli

# TODD ENGLISH

## ENTRÉES *continued*

### “BOSTON STYLE” LOBSTER SALAD

On a Buttery Croissant with Homemade Potato Chips

### PAN-SEARED SALMON

Fatoosh Salad, Cucumber & Yoghurt Sauce

### BRAISED PRIME BEEF SHORT RIB

En Casserole of Baby Vegetables, Whipped Potatoes, Fresh Horseradish Cream

### GRILLED SWORDFISH FRITES

Crispy Rock Shrimp, Scampi with Garlic Butter and Bistro Fries

### HERB ROASTED FREE RANGE CHICKEN

On Rosemary Frites with a Natural Maderia-Cèpe Reduction

## DESSERT

### THAI COFFEE TIRAMISÙ

Layers of Creamy Mascarpone with Coffee Ice Cream

### MANDARIN ORANGE CRÈME BRÛLÉE

Fresh Berries & Citrus Shortbread

### PANACHE OF SEASONAL SORBET

On a Minted Mango Citrus Salad

### SELECTION OF ICE CREAM

COFFEE WITH TODD'S HOMEMADE COOKIES & BISCOTTI

# TODD ENGLISH

## STARTERS

LOBSTER & BABY CORN CHOWDER  
Whipped Parsnip, Black Truffle & Potato

YOUNG LETTUCE SALAD, HERBED GOATS CHEESE, MAPLE VINEGAR ONIONS  
Sweet Tomatoes & Preserved Lemon Vinaigrette

TRUFFLED POTATO LOVE LETTERS  
Truffle Burro Fusso & Madeira Glaze

MAINE CRAB CAKE, TODD'S FIERY SWEET & SOUR TOMATO SAUCE  
Whipped Avocado & Cucumber Salad

SHAVED PEAR & GOAT CHEESE SALAD  
Tuscan Crouton with Balsamic Dressing

BLACK PEPPER GNOCCHI  
Sautéed Broccoli Rape & Pecorino Cheese

TENDER LETTUCE OF BOSTON BIBB & MÂCHE  
Shaved White Onions, Toasted Walnut Dressing, A Shower of Blue Cheese

FIG, GORGONZOLA & PROSCIUTTO FLAT BREAD

GRILLED OCTOPUS & SQUID  
Served with a Chickpea & Lemon Vinaigrette

## ENTRÉES

RICOTTA GNUDI, BROWN BUTTER LOBSTER  
Zucchini & Toasted Hazelnuts

ROASTED RACK OF LAMB WITH BLACK OLIVE JUS  
With Confit of Lamb Shank, Assorted Salads of Roasted Red Pepper,  
Chickpea & Cucumber, Rouille Dressing

HERB ROASTED FREE RANGE CHICKEN  
Roasted Garlic Jus, Country Mashed Potato Cake & Haricot Vert

# TODD ENGLISH

## ENTRÉES *continued*

SEARED YELLOW FIN TUNA, HARRISA RISOTTO, ORANGE GLAZE  
Arugula & Fennel Salad, Black Olive Spill

GRILLED BEEF TENDERLOIN SERVED OVER TOASTED GARLIC SPINACH  
Country Ham, Peas & Caramelized Red Onions, Roquefort Cream

ROASTED DUCK BREAST, CONFIT DUCK LEG & GINGER CARROT CANNELLONI  
Whipped Cauliflower & Braised Cabbage

GRILLED LOIN OF VEAL, ARTICHOKE & VEAL SPARE RIB RAGÙ  
Hot Pepper Salt, Roasted Porcini Polenta

PAN-SEARED SWORD FISH, CHERMOULA GRILLED SHRIMP  
Cipollini Onions, Spinach, Carrot & Coconut Sauce

## DESSERT

CHOCOLATE FALLEN CAKE  
Vanilla Ice Cream, Raspberry Sauce

THAI COFFEE TIRAMISÙ  
Layers of Creamy Mascarpone with Coffee Ice Cream

BANANA BREAD & WHITE CHOCOLATE PUDDING, CARAMEL SEMI-FREDDO

MANDARIN ORANGE CRÈME BRÛLÉE  
Fresh Berry Shortbread

PANACHE OF SEASONAL SORBET  
Minted Mango Citrus Salad

SELECTION OF HOMEMADE ICE CREAMS

SELECTION OF CHEESE AVAILABLE FROM THE TROLLEY  
Walnut & Olive Bread

COFFEE WITH TODD'S HOMEMADE COOKIES & BISCOTTI