

## Café Comptoir

Autumn, 2009

### Appetizers

Local Yellowfin Tuna Crudo with Beets & Uni \$15

Escarole, Pear & Autumn Squash Salad with Aged Goat Cheese & Walnut Oil \$10

Country Style Terrine with Parsley, Pickled Fall Vegetables, & Lentils \$13

Celery Root Soup with Smoked Black Cod & Crumbled Spicebread \$10

Nantucket Bay Scallops with Basque Pepper, Fingerling Potatoes & Chorizo \$16

Sweetbreads with Peppered Pumpkin & Mustard Seed \$15

Guinea Hen "In Brodo" \$13

Homemade Angel Hair, Jones Farm Egg & Pancetta \$12

*with Fresh Porcini, \$19, with White Truffle, \$65*

### Main Courses

Chicken in White Wine & Tomato, Crushed Potatoes with Rosemary \$24

Hampshire Pork Two Ways, Dried Fruits & Endives \$25

Pennsylvania Lamb with Shell Beans, Swiss Chard & Chanterelles \$27

Burgundy Style Beef, Ceps, Smoked Bacon, Braised Carrots & Onions \$29

Bronzino With Cauliflower, Raisins, Capers & Preserved Lemon \$25

Cod with Leeks, Marcona Almonds, Green Olives & Thyme \$26

Local Bass Poached In Olive Oil, Pressed Crab & Fennel \$28

Tasting Menus & Vegetable Tasting menus Available