

# *Blue Rock Inn*

## Spring Menu 2010

### First Course

Soup of Asparagus with a Infused with Lemon Thyme  
7.50

Salad of Arugula Frisée, Watercress, Sections of Grapefruit and Parmesan  
8.50

Napoleon of Roasted Beets and Vermont Goat Cheese, Carpaccio of Golden Beets with a Walnut Oil  
Dressing  
9.50

Gateau of Asparagus and Smoked Salmon, Horseradish and Dill Sauce  
12.00

Crab Cake, Fried Zucchini and Basil Tartar Sauce  
11.50

Crispy Sweetbreads with Wild Mushrooms, Herb Jus  
11.00

Warm Tart of Mussels with Spring Vegetables, Saffron Sauce  
11.50

## Entrée

### Special of the Day 24.00

Warm Salad of Vegetables with an Emulsion of Watercress, Asparagus, Artichokes, Fava Bean, French Beans, Confit of Tomatoes, Zucchini, Eggplant, Carrots, Celery, Spring Onions and Fennel  
19.50

Ravioli of Tomato Confites, Fresh Mozzarella and Basil, Basil Pesto  
19.50

Grilled Salmon and Asparagus, Herb Fritter and Lemon and Olive oil  
22.00

Tart of Seared Tuna with a Compote of Zucchini, Eggplant, Red and Green Peppers, Tomatoes and Onions, Basil Sauce  
24.00

Roasted Halibut with a Casserole of Fingerling Potatoes, Artichokes and Leeks and Fried Sweet Garlic  
24.00

Roasted Breast of Duck with Citrus, Shepherd's Pie of the Leg and Ragout of Green Vegetables  
25.00

Seared Beef Short Ribs with a Red Wine Sauce, Potato Galette and French Beans  
25.00

Medallion of Stuffed Lamb with Artichokes, Roasted garlic and Basil, Confit of Mediterranean Vegetables  
27.50

## Desserts 8.00

Choice of Ice-cream and Sorbet

Soup of Rhubarb and Strawberries with a Perfume of Vanilla, Strawberry Sorbet

Club Sandwich of Blueberries and Passion Fruit

Warm Chocolate Cake with Roasted Banana, Avocado and Banana Sauce

Mango Tart Tatin with a Coulis of Passion Fruit

Coconut Biscuit, Roasted Pineapple and Exotic Fruit Sorbet, Caramel Sauce.

Cheese Cake with Preserved Cherries and Pistachios