

## DINNER MENU

### APPETIZERS

Mussels Soup with Spring Vegetables

Asparagus Soup, Gnocchi of Ricotta and Basil

Napoleon of Roasted Beets and Goat Cheese, Salad of  
Mache and Celery

Baby Iceberg, Shaved Parmesan, Roasted Tomatoes and  
Black Olives

Salad of Asparagus with Herbs Coulis

Sauteed Shrimp with Sauternes, Ginger and Lime Sauce

Sauteed Sweetbread on a Puree of Peas and Bacon  
Flavored Sauce

## ENTREES

Roasted Tomatoes and Fresh Mozzarella Ravioli with a basil sauce and an arugula salad

Braised Boneless Short Rib with Bordelaise Sauce and glazed Vegetables

Braised Lamb Shank and served with a Medley of Beans and a Mint Sauce

Home Made Duck Confit with Sautéed Potatoes and Frisee Salad

Alaskan Halibut with a Crust of Mushrooms, Relish of Shallots and Herbs

Scallopine of Alaskan Salmon with a Warm Salad of Vegetables

Bouillabaisse of Vegetables

## DESSERT

Mango Tart with Passion Fruit Sauce

Chocolate Cream “Valrhona”

Mascarpone Tart with Amaretto

Pistachio Frangipane with Strawberries

Roasted Pineapple with Exotic Fruit Sorbet

Home made Vanilla Ice-Cream with Hot Chocolate sauce

# LUNCH MENU

## **Soup**

Soup of the Day

Asparagus Soup with a Perfume of Lemon Grass

## **Sandwiches**

### **Chicken Caesar Wrap**

*Chicken Breast, chopped Romaine Lettuce, Shredded Parmesan, Croutons and Lite Caesar dressing (230cal)*

### **Grilled Tuna on Multigrain Panini**

*Our Classic Reduced Fat Tuna Salad with Leaf Lettuce, Tomato, Cucumbers and Shredded Carrot (240cal)*

### **Tomato, Mozzarella, Basil, Roasted Red Pepper On Herb Focaccia**

*Tomatoes, Fresh Mozzarella, Sweet Red Peppers, Fresh Basil and Arugula with Balsamic and Olive Oil(340cal)*

### **Smoked Turkey Ciabatta Club**

*Ciabatta with Green Leaf, Smoked Turkey Breast, Cheddar Cheese, Bacon, Tomato, Dijonnaise (mayo and Dijon Mustard)(335cal)*

### **Terriyaki Chicken Thighs on Sesame Baguette**

*Teriyaki Chicken Thighs, Cole Slaw, Tomato and Daikon Radish on Sesame Baguette*

**Ham, Swiss & Asparagus on Ciabatta Baguette**

*Ham, Swiss, Lettuce, Tomato, Mayo and Dijon Mustard(280cal)*

**Prosciutto, Provolone, Arugula on a Raisin Spelt Multigrain Bread**

*Prosciutto, Provolone and arugula on a dry figs dressing on a square Raisin Spelt Multigrain Bread(340cal)*

**SALAD**

**Vegetarian Salad**

Mesclun salad, Asparagus, French Beans, Roasted Red Peppers, Tomato, Artichokes with Sherry Vinegar and Olive oil dressing

**Grilled Chicken Mediterranean Salad**

Grilled Chicken on Arugula, Roasted Tomatoes, Grilled Zucchini, Grilled Eggplant, Roasted Peppers, Green Onions, Parmesan, Kalamata Olives and Basil Pesto dressing

**Seafood Salad**

Shrimp, Scallops and Lobster on Arugula, Asparagus, Cucumber, Roasted Red Peppers, Mushrooms with a non fat yogurt and dill dressing

**Duo of Salmon Gravlax and Smoked Salmon Salad**

Warm salad of Potatoes and Heart of Palm with an avocado and lime dressing

**Thai Style Beef Salad**

Romaine, Noodles, Avocados, Carrots, Scallions, Peanuts, Cilantro and Thai Dressing with a Marinated and Grilled Flank Steak

**Curried Duck Confit Salad**

Mesclun Salad with Tomatoes, Avocado, Roasted Pineapple, Shredded Cabbage, Dry Cherries and a Citrus dressing

**Malmaison Hamburger**

Ground Painted Hill Farm Organic Beef, Hand Cut French Fries

**Quiche of the Day with Salad**





MALMAISON  
SIGNATURE COCKTAILS

THE FRENCH COLONY

Rhum agricole, sweet vermouth and orange bitters  
served up and garnished with a orange twist

RASBERRY LIME RICKY

Raspberry vodka, maraschino liquor, simple syrup, fresh  
lime and soda water

CEDILA BEIJA

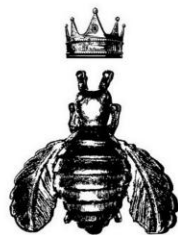
Blanc or Silver tequila, fresh sweetened lime juice,  
Cedilla and garnished with fresh mint leaves

GARDEN GIMLET

Citadel gin, St. Germaine, fresh basil and rosemary

CLASSIC NAPOLEON

Citadel gin, St Germaine and Green Chartreuse



## MALMAISON WINE LIST

### Champagne and Sparkling Wines Glass

Cava Bodegas 1+1=3, Spain	32.00	8.00
Argyle Brut, Willamette Valley 2009	45.00	
Dumont Pere & Fils ,Champagne Brut NV	67.00	16.00
Gonet-Medeville Blancs Rose Brut	99.00	

### Rose

Terre de Saint Louis, Provence 2012	25.00	6.50
Domaine de Berane, Cotes du Ventoux Rose 2011	27.00	
Domaine de Triennes, Vin du Pays du Var 2012	35.00	8.50

### White Wines

Chateau "Les Gravieres" Entre-Deux –Mers 2010	21.00	
Cuvee Marine, Domaine de Menard ,SW France 2012	22.00	
Touraine, Domaine de l'Hemoniere 2012	25.00	
Chateau Magneau, Graves Blanc 2011	25.00	6.50
Muscadet Le Fay d'Homme 2011	28.00	
Abadal Blend, Spain 2011	28.50	
Ken Forrester, Chenin Blanc, South Africa 2012	29.00	8.00
Vina Esmeralda, Moscato, Torres, Spain 2011	30.00	8.50
Bourgogne Blanc , Chardonnay R. Petit 2011	32.00	8.50
Honig , Sauvignon Blanc 2012	34.00	
Domaine Chatenoy , Menetou-Salon, Loire, 2011	38.00	



Lake Chalice, Sauv Blanc Marlborough 2011	38.00	
Pouilly Fume , Domaine de Bel Air 2011	39.00	
Chablis “Sainte Claire” Domaine Brocard 2011	45.00	11.50
Riesling Kabinett JJ Prunn 2011, Germany	49.00	
Viognier “Les Contours de Deponcins” F.Villard 2010	52.00	
Sancerre “La Moussiere” Alphonse Mellot 2011	59.00	
Marsannay “Le Clos” R Bouvier 2010	68.00	

## Red Wines

Corbieres Chateau de Vaugelas 2011	23.00	6.50
Domine des Terrisses, Gaillac, 2010	24.00	6.50
Beaujolais Village Domaine de Foretal 2011	25.00	7.00
Chateau Le Breuil Renaissance, Medoc, 2010	27.00	
Domaine La Prade Mari Parfums de Garrigues 2009	28.00	
Pinot Noir Chitry M.Giraudon 2011	30.00	8.50
Tournon Shiraz Mathilda Victoria 2010	31.00	
Domaine Maison ,Cheverny 2009	32.00	8.50
Cairanne, Dom Berthet-Rayne 2011	37.00	9.50
Familia Mayol, Cuatro Primos, Argentina 2011	41.00	
Glenelly Estate, Cab Sauv, Stellenbosch 2010	41.00	10.50
Bellene Pinot Noir Bourgogne N. Potel 2010	42.00	
Domaine Le Pas de L’Escalette’ Les Clapas” 2011	44.00	
Domaine des Roches Neuves ,Cab Franc 2011	45.00	
Chateau Mondesir Gazin, M.Pasquet 2009	54.00	
Saint Aubin 1er Cru “Les Castets”,Dom Billard 2011	55.00	
Chateau Laplagnotte Bellevue St Emilion 2010	55.00	
Domaine de la Roubine, Gigondas, 2009	57.00	
Chateau La Croix St Andre Lalande de Pomerol 2006	59.00	
Pommard, Domaine Billard 2011	79.00	
Savigny Les Beaunes N.Rossignol 2008	89.00	