



THE VILLA
BY BARTON G.



SOUPS & SALADS



Cream of White Asparagus Soup 13

Wild Mushroom Soup 15

With Braised Oxtail

The Villa Caesar 17

*Grilled Artichokes, Baby Romaine, Anchovies,
Frozen Caesar Dressing*

Garden of Miniature Delights 21

*Organic Micro Vegetables, Champagne Vinaigrette,
With an Explosion of Carrots*



APPETIZERS



Seared Ahi Tuna 21

Red Pepper Puree, Olives, Haricot Verts, Fennel Sorbet

Beef Carpaccio 17

*Top Round of Beef, Caper Berries,
Olive Oil, Parmesan, Peppercorn Aioli*

Foie Gras Torchon 26

Caramelized Hazelnuts, Cherries, Spiced Bread, Brioche



MAIN COURSES



Lobster with Lobster-Stuffed Tortellini 39

*Maine Lobster Tail, Caramelized Fennel,
Wild Mushrooms, White Bean Puree*

Fruits De Mer 38

*Fresh from the Sea Mussels, Clams, Scallops,
Shrimp, Liquid Ravioli, Squid Ink Vinaigrette*

Whole Dover Sole MP

*Whole Pan-Fried Dover Sole, Baby Carrots,
Haricot Vert, Cipollini Onions, Potatoes*

Key West Pompano 36

Curried Lentils, Braised Celery, Parsnip Puree, Parsnip Chips

Red Foot Chicken 31

*Half of a Red Foot Chicken, Pearled Barley,
Brussel Sprouts, Radish, Chicken Jus*

Breast of Duck and Foie Gras 39

*Bacon Glazed Turnips, Seared Foie Gras,
Ricotta and Butternut Gnocchi*

Rack of Colorado Lamb 48

Roasted Eggplant Puree, Greek Yogurt Jelly, Harissa

Wagyu New York Strip 56

*16 Oz. Domestic Wagyu Strip Steak, Parsley Cream,
Celery Root, Truffled Pommies Puree*



VILLA CONFECTIONS



Les Pommies 15

Tarte Tatin, Green Apple Sorbet, Brown Butter

Tropical Sacher Torte 15

*Chocolate Mousse, Caramelized Pineapple Terrine,
Pineapple and Pink Peppercorn Sorbet*

Goat Cheese Cheesecake 15

*Honey Tuile, Salted Hazelnut Ice Cream,
Caramelized Hazelnuts*

Profiterole Pyramid with Dark Chocolate 15

Lemon Three Ways 15

Lemon Tart, Lemon Sabayon, Lemon Yogurt Sorbet