

FIRST COURSE

*SPRING PEA SOUP*

*SHERRY MUSHROOM VOL AU VENT & WHIPPED GOAT CHEESE*

*MENU DEBUT SPRING 2012*

TUNA TARTARE

AVOCADO MOUSSE & PRESERVED LEMON AIOLI

BLACK CAVIAR & WALNUT TOAST

ORGANIC LIVING SPINACH SALAD

STRAWBERRIES, PISTACHIO, FETA CHEESE, FRENCH RADISH

STRAWBERRY-BALSAMIC VINAIGRETTE

FROG LEGS PROVENÇALE

PAN FRIED FROG LEGS, CONCASSE TOMATO, GREEN OLIVES

PARSLEY-GARLIC-BUTTER SAUCE

MAINE LOBSTER AND BAY SCALLOP

AVOCADO, SQUID INK BRIOCHE, FINES HERBS

MUSTARD-CHIVE BEURRE BLANC

*SWEETBREADS & FOIE GRAS*

*CEPES, CAYENNE AND SPANISH SHERRY*

*MENU DEBUT SPRING 2004*

GRILLED ASPARAGUS AND JAMMY EGG

CRISPY HAM, TOASTED BRIOCHE, HOLLANDAISE



HELP CONSERVE OUR ENVIRONMENT'S RESOURCES, WE SERVE OUR OWN FILTERED WATER

PLEASE RESTRICT CELLULAR PHONE USE TO FRONT LOBBY

5.00 SPLIT PLATE CHARGE ON ANY ENTRÉE

*COMPOUND GIFT CERTIFICATES - SO PERFECT FOR ANY OCCASION*

*IT'S NOT JUST A GIFT.....IT'S AN EXPERIENCE*

*MENU ITEMS ITALICIZED*

*PART OF CELEBRATING CHEF MARK KIFFIN AND 25 YEARS OF THE COMPOUND RESTAURANT*

**MAIN COURSE**

*GRILLED NATURAL RESERVE BLACK ANGUS BEEF TENDERLOIN*  
*OBRIEN'S POTATOES, PORCINI MUSHROOM*  
*FOIE GRAS HOLLANDAISE AND DEMI GLACE*  
*MENU DEBUT WINTER 2000*

*WILD MUSHROOMS AND ORGANIC STONE GROUND POLENTA*  
*BLACK TRUFFLE RELISH & SHAVED PARMESAN*  
*ORGANIC WATERCRESS*  
*MENU DEBUT SPRING 2000*

*ROASTED ALASKAN HALIBUT*  
*ISRAELI COUS COUS, FAVA BEANS, ENGLISH PEAS, WHITE ASPARAGUS*  
*CARAMELIZED POULTRY JUS*  
*MENU DEBUT SPRING 2021*

**ROASTED ORGANIC CHICKEN BREAST**  
**MUSHROOMS STUFFED WITH TRUFFLE MOUSSE, CREAMED SWISS CHARD, ASPARAGUS**  
**SHERRY-TARRAGON CREAM SAUCE**

**BRAISED LAMB SHANK**  
**CHARRED SUGAR SNAP PEAS, PRESERVED LEMON, GRILLED SCALLION, BABY YUKON POTATOES**  
**CHERRY VINAIGRETTE, LAMB SAUCE**

**DUCK BREAST A LA PLANCHA**  
**CARNAROLI RICE RISOTTO, FAVA BEANS, ENGLISH PEAS, KUMQUATS, MINT**  
**SMOKED DUCK JUS**

**ROASTED HERITAGE PORK TENDERLOIN**  
**TOASTED FARRO, DATES ON HORSEBACK, ROASTED CARROTS**  
**ALMOND-PARSLEY PESTO, MAPLE-PORK SAUCE**

**SIDE DISHES**

**WILD MUSHROOMS**  
**HERBED BEURRE BLANC**

**CRISPY ONION RINGS**



**ASPARAGUS WITH BEARNAISE**

**MINTED ENGLISH PEAS**

***EXECUTIVE CHEF***  
***WESTON LUDEKE***

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***A MARK KIFFIN RESTAURANT***