

A D D I S O N

THE GRAND DEL MAR



CHEF WILLIAM BRADLEY

Winter 2010 Menu

PREMIER CHOIX

LANGOUSTINES “GRILLÉ”

toasted indian curry and “scampi”



JAPANESE HAMACHI

chilled dashi, crystallized ginger and uni



BABY SEA SCALLOPS

leek fondue, golden caviar and sauce vermouth



LIQUORICE-ROASTED ENDIVE

preserved quince and sauce albuféra



2010 FIVE-STAR/FIVE DIAMOND
RESTAURANT

DEUXIÈME CHOIX

FOIE GRAS POT DE CRÈME

sesame seed tuile, bacon and amaretto crème glacée



ATLANTIC SABLEFISH

cabbage confit, crevettes and clam jus



PRINCE EDWARD ISLAND MUSSELS

picholine olives and bouillabaisse à la provençale



BUTTERNUT SQUASH “RÔTI”

caramelized green apples, mustard and garlic croustillant



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TROISIÈME CHOIX

SALT-ROASTED SALMON

candied capers and smoked salmon “croque monsieur”



RIS DE VEAU POÊLÉE

parmesan risotto, arugula and toasted pine nuts



LAMB RACK PERSILLÉ

cherries, pistachios and aged balsamic “glaçage”



BRAISED “LE BŒUF TAQUINE”

onion mille-feuille and prosciutto di san daniele



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QUATRIÈME CHOIX

SPICED PEAR CONFIT

crème fraîche, pain perdu and hard cider syrup



TOASTED ALMOND “GÂTEAU”

raspberry meringue and glaçage au chocolat



BLACK FIG BRÛLÉE

cinnamon crème chantilly and pâte brisée



ENGLISH BUTTER TOFFEE

candied caramel and honeycomb crème glacée

Four-Course Menu, 98

Three-Course Menu, 80



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