

Café Fleuri Lunch

Starters

"Pasta e Fagoli"
White Bean and Vegetable Soup
Ditalini Pasta, Taggiasca Olive Oil and Parmesan Grana
\$9

New England Style Clam Chowder
Smoked Bacon and Thyme
\$9

Warmed Vermont Goat Cheese Crottin
Roasted Beets, Lavender Honey, Mache and Baguette Crostini
\$14

Antipasto di Verdura
Truffled Asparagus, Tomato Bruschetta, Fire Roasted Peppers
Grilled Artichoke and Mushroom Insalata and Onions Agro e Dolce
\$13

Corn Flour Crusted Point Judith Calamari
Pepperoncini, Parsley and Lemon Aioli
\$15

Roasted Shrimp in Molho de Piri-Piri
Portuguese Olive Oil and Cornbread
\$16

Salads

Simply Mixed Greens and Shaved Vegetable Salad
Choice of Aged Balsamic, Dijon Mustard or Great Hill Blue Cheese Dressings
\$13

Hearts of Romaine "Caesar" Salad
Country Bread Croutons, Calamata Olives and Spanish Anchovies
\$16

Spring Asparagus and Maple Meadow Farm Poached Egg Salad
Crisp Guanciale and White Balsamic Vinaigrette
\$18

Grilled Lamb Souvlaki, Sheep's Milk Feta and Cucumber Tatziki Salad
Baby Iceberg, Organic Tomato, Red Onion and Brick Oven Pita
\$18

Roasted Vine Ripe Tomato, Jonah Crab and Spring Onion Salad
Haricot Vert and Curried Tomato Vinaigrette
\$20

Entrees

Chicken "Milanese"
Wild Arugula, Lemon, Virgin Olive Oil and Tomato Insalata
\$24

New England Style Baked Haddock
Lemon Crumbs, New Potato, Lobster and Sweet Pea Misto
\$24

Pan Seared Atlantic Salmon with Fennel Pollen
Pinot Noir Butter, French Green Lentils and Mushroom Ragout
\$25

Zinfandel Marinated Beef Tenderloin Brochette
Garden Bean, Tomato, Rucola and Red Onion "Panzanella"
\$26

Pesto Shrimp and House made Tagliatelle
Oven Cured Organic Tomatoes and Taggiasca Olive Oil
\$22

"Imam Bayildi" Turkish Stuffed Eggplant
Spiced Sweet Peppers, Onions, Tomatoes and Herbed Cous Cous
\$20

CHUAN Body + Soul

Aromatic Chinese Tea Egg
Spring Vegetable, Bean Thread Noodle and Roasted Peanut Roll
Stir Fried Jonah Crab, Organic Pea Tips and Shitake Mushroom

Mango Pudding with Ginger Scented Fruits
\$25

PLATS DU JOUR

\$28.00

MONDAY
Atlantic Seafood "Paella"
Saffron Rice, Chorizo and Lobster Fennel Broth

TUESDAY
Wood Grilled Niman Ranch Pork Tenderloin
New Potato, Sweet Pea and Organic Pea Tip Salad
Bacon Vinaigrette

WEDNESDAY
Pan Roasted Chatham Cod Loin
Wellfleet Clams, Chorizo, Vinho Verde and Sweet Corn Flan

THURSDAY
Spring Lamb Roast with Garlic and Thyme Jus
Provençal Ratatouille and Chick Pea Panisse

FRIDAY
Wood Grilled Yellowfin Tuna
Eggplant Caponata and Herb Quinoa

Brick Oven Pizza, Panini...Plus

Pizza "Classico"
Fresh Mozzarella, Plum Tomato and Imported Oregano
\$18

Spicy Sopressata, Sweet Peppers and Onions
House Made Mozzarella and Parmesan
\$20

"Croque Monsieur"
Shaved French Jambon with Gruyère Cheese
Griddled Country Bread and Cornichons
\$19

The Ultimate "Pressed Steak and Cheese"
Shaved Prime Rib of Beef, Melted Sweet Peppers, Vidalia Onions and Provolone
Hoagie Roll and Crisp Steak Fries
\$19

Chargrilled Northeast Family Farms Beef Burger*
Café Fries, Buttermilk Fried Onion Rings and House Made Pickles
Choice of Massachusetts Blue, New Hampshire Swiss Cheeses
Vermont Cheddar, Grilled Mushroom or Bacon
\$18

*These items are prepared raw, undercooked, or cooked to order. Consuming raw or undercooked meals may increase your risk of food-borne illness, especially if you have certain medical conditions.

5/05/08

For parties of 8 or more a 15% gratuity will be added. For parties of 10 or more additional fees apply.

Chef de Cuisine: John Lambiasi Executive Chef: Mark Sapienza