

HOTEL CHANTELLE



Dinner for Two

Choice of Two Glasses of Wine or Cocktails:

Rose Marquis de la Tour, *Loire, France*

Sauvignon Blanc Chilensis, 2009, *Casabalanca Valley, Chile*

Riesling S.A. Priam Essence, 2009, *Mosel, Germany*

Chardonnay Labouré-Roi, 2009, *Burgundy, France*

Syrah Chateau Ste. Michelle, 2006, *Columbia Valley, Washington*

Malbec Brandsen, 2007 *Mendoza, Argentina*

Pinot Noir Labouré-Roi, 2009, *Burgundy, France*

The Bramble Beefeater gin, crérne de Inure, citrus juice

Moscow Mule Russian Standard vodka, ginger beer, lemon zest

Saints & Ginners Bombay Sapphire gin, St. Germaine, Bawl, fresh lime, orange essence

Sangria Savoir-Faire Pryat runs, fresh fruit, rose wine

Model Tea Sweet tea Bourbon, patron Citronge orange liquor, lemon, sugared rim

Two in the Bush Bushmill's Irish whiskey, agave nectar, muddled cherries, orange slices

After Dark & Stormy Cruran spiced rum, ginger beer, orange and pineapple juices

Kir Yvette Russian Standard vodka, sparkling rose, violet and lemon

Ike Ludlow Henrick's gin, fresh muddled cucumber, lime, peppercorn

Writer's Vice Jack Daniel's and Jack Daniel's honey whiskeys, lemons, fresh basil, bitters

Pineapple Express pineapple and jalapeno infused El Jimador tequila, pomegranate, fresh cane syrup

Mint Blues Bacardi Light rum, fresh mint, blueberries

South of Delancey Wel Citroen, Firefly Sweet Tea Vodka, crome de peche, fresh lime

Choice of One Appetizer:

Steak Tartare hand chopped beef tenderloin, capers, cornichon, fresh quail egg

Meatballs beef, veal, pancetta, lemon zest, rosemary

Baked Artichoke Dip baked artichokes, wild mushrooms, roasted garlic, pine nuts

P.E.I. Mussels chorizo, fennel, peppadew, white wine, saffron

Truffled Mac & Cheese parmesan, gruyere, white cheddar, black truffles, orecchiette

Mini Pulled Pork Sliders pickled jicama, carrots & cucumbers, cilantro & tarragon tartar sauce, Parker House roll, French fries

Choice of One Crostini

Slow Roasted Tomato garlic & basil

Braised Short Rib bone marrow & parsley

Smoked Ricotta baby red grapes & acacia honey

Roasted Beet lemon scented yogurt & dill

Choice of Two Entrees

Lobster Tagliatelle fresh pasta, fava beans, holland leeks, tomato confit, morel mushroom cream

Roasted Organic Chicken potato & cauliflower puree, rainbow swiss chard, natural jus

Bulleit Bourbon Braised Short Ribs stoned ground grits, grafton cheddar, root vegetables

Pan Seared Sea Scallops sunchoke puree, chanterelle mushrooms, pancetta, lemon brown butter

Mediterranean Meatloaf roasted tomato jam, warm feta & orzo salad

Wild Mushroom Risotto Holland leeks, parmesan cheese, black truffles, toasted pignoli nuts