

# O'Keeffe Café

## AMUSE BOUCHE

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## SALADS

### **BELGIAN ENDIVE**

with Point Reyes Blue Cheese, Candied Walnuts and  
Warm Bacon, Whole Grain Mustard Vinaigrette

*or*

### **TOSSED SPINACH LEAVES**

with Roasted Mushrooms, a Warm Red Pepper-Rosemary Vinaigrette and  
Herbed Chevré with Almonds

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## ENTRÉES

*Host to choose 3*

### **ROASTED ALASKA HALIBUT**

Tuscan White Bean Cassoulet, Grilled Calamari, Sauce Verte

*or*

### **BAKED NORTH ATLANTIC SALMON**

with Roasted Eggplant & Artichoke Couscous, Roasted Tomato, Champagne Beurre Blanc

*or*

### **BRAISED BONELESS GALISTEO RANCH LAMB SHANK**

with Curried Cauliflower Purée and Glazed Turnips

*or*

### **CLASSIC RACK OF LAMB**

*or*

### **SEARED BEEF TENDERLOIN**

with Black Truffle Gnocchi, Sautéed Broccolini, Sauce Feuya

*or*

**SEARED 10 OZ. NY STRIP SIRLOIN**

with Black Truffle Gnocchi, Sautéed Broccolini, Sauce Feuya (\$10 supplement)

*or*

**DUCK CONFIT AU POIVRE**

over Creamy Gruyère Polenta, Sautéed Spinach and Roasted Tomatoes

*or*

**EGGPLANT, SPINACH, AND RICOTTA CANNELLONI**

with Fresh Tomato and Basil Coulis

*or*

**ROASTED ORGANIC GARLIC PUFF PASTRY TART**

with Ratatouille, Caramelized Red Onion, Frisée Salad and Cauliflower Gruyère Bisque

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**DESSERT**

*Host Chooses One*

**COCONUT CRÈME BRULÉE**

*or*

**CHOCOLATE DECADENCE**

With F.X. O'Reilly Espresso Toffee Ice Cream

*or*

**WARM STRAWBERRY AND RHUBARB CRUMBLE**

With F.X O'Reilly Tahitian Vanilla Bean Ice Cream

**\$60 PER PERSON**

*plus wine , tax and 20% gratuity*

*Because we always strive to serve only the best;  
all of our menus are subject to season, freshness and availability!*

Michael O'Reilly, Proprietor

Leo Varos, Executive Chef

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