

Les Nomades

Chicago le 4 Avril 2005

A BRADLEY

Avec toutes
mes amitiés
culinaires
de toujours

Les Hors d'oeuvre

Artichoke Terrine, red teardrop tomatoes, asparagus tips and sauce ravigote

Duo of Poached Lobster and Marinated Smoked Salmon, with warm potato salad

Terrine of Smoked Salmon, Roasted Salmon, Seared Tuna, and Alaskan Crab, with ginger emulsion and dill sauce

Pâtés Maison ~ assortment of house-prepared pâtés served with cornichons and toasted brioche

Sautéed Foie Gras, sweet onion and pear marmalade, blood orange and port wine sauce

Lobster Ravioli, sautéed scallop, and lobster sauce

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*Les Potages et Les Salades*

Duck Consommé garnished with mushroom quenelles

Cappuccino of Wild Mushroom soup garnished with lobster

Roasted Beets and baby greens with Roquefort cheese & walnut terrine, balsamic herb dressing

Frisée and Romaine salad, warm herbed goat cheese, bacon bits and roasted garlic vinaigrette

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Les Poissons

Sautéed Hawaiian Opah accompanied by Israeli couscous, and horseradish broth

Roasted Daurade with roasted tomato, eggplant caviar and basil emulsion

Grilled Loup de Mer, spinach, and chanterelle mushroom sauce

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*Les Viandes et Les Volailles*

Duo ~ Grilled Hanger Steak and Sautéed Veal Medallions,  
asparagus, caramelized endive, and wild mushroom sauce

Sautéed Beef Tenderloin, wild mushrooms, baby turnips, fava beans, and sauce Périgueux

Duo Roasted Rack and Stuffed Loin of Lamb with tomato tart, quinoa and lamb jus

Roasted Breast of Duck and Duck Leg Confit, French Lentils, butternut squash and duck jus scented with curry

Roasted Loin of Venison *Rossini*, braised cabbage, fresh chestnut, and sauce poivrade scented with mole

Duo of Roasted Quail and Grilled Bison, wild rice, fava beans, and red wine anchovy sauce

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Les Fromages et Les Desserts

Notable Artisan Cheeses

Assortment of homemade Ice Cream and Sorbet

Tiramisu with Hazelnut Sauce and Vanilla Ice Cream

Trio of Crème Brûlée ~ Chocolate, Vanilla and Grand Marnier

Fresh Fruit Pineapple Ravioli with raspberry sauce and pineapple sorbet

Fresh Quince Tart, pastry cream, poached quince, and lemon verbena ice cream

Warm Chocolate Tart with raspberries, white coffee bean ice cream, vanilla espuma and chocolate sauce

White Chocolate, and Coffee Mousse *Délice* with raspberry and vanilla ice cream, raspberry and coffee sauces

Sablé Breton with fresh raspberries, lemon verbena peach sorbet, and strawberry sauce

KINDLY SELECT THE FOLLOWING DESSERTS AT THE TIME YOU PLACE YOUR DINNER ORDER

Classic Soufflés, choose Raspberry, Hazelnut, or Passion fruit

Warm Flourless Chocolate Cake, served with thyme ice cream

Fresh Apple Tart with green apple sorbet

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SELECT AN APPETIZER, A SOUP OR SALAD, A FISH OR MEAT MAIN COURSE, AND CHEESE OR DESSERT

PRIX FIXE MENU FOUR COURSES \$80

OR

INCLUDE BOTH A FISH COURSE AND A MEAT MAIN COURSE \$95

TAX AND GRATUITY ARE NOT INCLUDED IN THE MENU PRICE ~~ GRATUITY MAY BE ADDED TO GUEST CHECKS

**IN CONSIDERATION OF OTHER GUESTS ~ PLEASE, NO TELEPHONES, CAMERAS OR SMOKING IN THE DINING ROOM**