

# L e d f o r d   H o u s e   R e s t a u r a n t

December 2007

## Menu

### T a s t e r s

olive mix 4.00    bread 4.50    anchoiade 5.00  
Soup du Jour        7.00  
Soup de Poisson    8.00 / 10.00

### S m a l l   P l a t e s

Artisanal cheese plate 12.00  
Escargot, garlic pastis butter 10.00  
Whole Garlic roasted, olive oil, thyme & chevre 8.00  
Salt Cod Brandade with truffle oil & crostini 10.00  
Wild mushroom, caramelized onions, gorgonzola cheese tart 9.00  
Duck pate, lavender jelly, dijon mustard & crostini 12.00  
Roast beets, humboldt fog goat cheese, hazelnuts & arugula 12.00  
Garden Greens with a basil vinaigrette, bleu cheese & crostini 8.00  
Oysters on the half shell with tomato horseradish sorbet 10.00/ 19.00  
Mussels steamed in white wine with garlic parsley butter 12.00

### E n t r e e s

#### Fish Stew

white wine, tomato, fennel & saffron broth with crostini & aioli 22

#### Cassoulet

cannellini beans, lamb, pork, garlic sausage & duck confit 24

#### Braised Rabbit

white wine dijon mustard sauce & thyme 26

#### Leg of Lamb

grilled with cabernet balsamic reduction 29

#### Petrale Sole

satsuma mandarin beurre blanc & rosemary 26

#### Shrimp

tomato, garlic, red pepper flake & rosemary 26

#### Eggplant Wellington

grilled eggplant, red pepper, portabella, fontina cheese, puff pastry 24

#### Duckling

dried cherry zinfandel, the breast boneless & the leg"en confit" 29

#### Rib Eye Steak

green peppercorn, bleu cheese, port sauce 34

Gnocchi

pesto cream, pine nuts, Parmigiana reggiano 10/ 16

Nightly Pasta

Bistro Specials

Executive Chef: Lisa Geer

Maitre'd: Tony Geer

Personal checks, cash, Visa, MasterCard and American Express accepted.

18% gratuity will be added for parties of five or more.

Corkage 15.00

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