

# Rosemary's Restaurant

## APPETIZERS

### **Hugo's Texas BBQ Shrimp**

Maytag Blue Cheese Slaw

*Wine: Sausal Vineyard & Winery Zinfandel Beer: Duvel Strong Golden Ale*

### **Tasso Ham & Crawfish Risotto**

Smoked Tomato Jus

*Wine: Domaine Girard Sancerre Beer: Schlenkerla Helles Lagerbier*

### **Beef & Maytag Blue Cheese Carpaccio**

Arugula & Granny Smith Apple Salad, Candied Walnuts & Port Wine Drizzles

*Wine: Dr. Loosen "Blue Slate" Riesling Beer: Blanche de Bruxelles Witbier*

### **Pan Fried Milk Fed Veal Sweetbreads**

French Green Lentils, Apple Smoked Bacon & Sherry Mustard Butter Sauce

*Wine: Louis Latour Pinot Noir Beer: Samuel Smith's Nut Brown Ale*

### **Hudson Valley Seared Foie Gras\***

Orange Scented Brioche, Vanilla Bean Tossed Arugula, White Onion Marmalade & Papaya Coulis

*Wine: Chateau Guiraud Sauternes Beer: Lindemans Peche Lambic*

### **Salmon Tartar**

Watercress, Saffron Sauce & Caraway Crackers

*Wine: Nicolas Feuillatte "Cuvee Gastronomie" Brut Beer: Pilsner Urquell*

### **Twice Baked Parmesan Souffle**

Garlic Cream Sauce & Sauté of Wild Mushrooms

*Wine: Jacques Bavard Bourgogne Blanc Beer: Triple Karmeliet*

### **Panko Crusted Crab Boulettes**

Emulsified Ravigote Sauce & G-ma's Sweet & Sour Cucumbers

*Wine: Delta Sauvignon Blanc Beer: Orval Trappist Ale*

### **Appetizer Sampler Platter\***

Salmon Tartar, Texas BBQ Shrimp & Panko Crusted Crab Boulettes

## SOUPS & SALADS

### **Sweet Corn Soup**

Chive Compound Butter

*Wine: Talbott "Sleepy Hollow Vineyard" Chardonnay Beer: Blanche de Bruxelles Witbier*

### **Wilted Spinach**

Port Wine Shallots, Goat Cheese Cake, Spiced Pecans & Sherry Mustard Dressing

*Wine: Louis Latour Pinot Noir Beer: Samuel Smith's Nut Brown Ale*

### **House Salad**

Roasted Onion Vinaigrette & Rosemary Crackers

*Wine: Domaine Girard Sancerre Beer: Sierra Nevada Pale Ale*

### **Arugula, Endive & Radicchio Salad**

Maytag Blue Cheese, Riesling Poached Pear, Toasted Hazelnuts & Port Wine Syrup

*Wine: Dr. Loosen "Blue Slate" Riesling Beer: Pilsner Urquell*

### **Caesar for Mark**

Parmesan Croutons

*Wine: Delta Sauvignon Blanc Beer: Zatec "Bright Lager"*

**Prix-Fixe Dinner \$55.00 Per Person** *(not available for splitting or sharing)*

*All Items Available at A la Carte Prices as Listed or Three Courses May be Selected for a Prix-Fixe Price of \$55*

*\*\$7 Surcharge for Foie Gras*

*\*Appetizer Platter Not Available on Prix-Fixe Menu*

**Please Inform Your Server of Any Allergies Before Placing Your Order.**

**Ask Your Server about Rosemary's Catering**

# Rosemary's Restaurant

## ENTREES

### **Roasted Rack of Lamb\***

Kalamata Olive Mashed Potatoes, Fried Arugula & Rosemary Bordelaise Sauce

*Wine: La Fleur de Boiard Lalande de Pomerol Beer: Celebrator Doppelbock*

### **Seared Sea Scallops**

Parsnip Potato Puree, Apple Cider Beurre Blanc, Crispy Prosciutto & Fried Parsnip Strips

*Wine: Dierberg Chardonnay Beer: La Fin du Monde*

### **Grilled Pork Chop**

Hoppin' John & Creole Mustard Reduction Sauce

*Wine: Celler Mas Doix "Salanques" Garnacha Blend Beer: Maudite Strong Red Ale*

### **Halibut Linguist**

Sautéed Garlic Spinach, Buttermilk Onion Crust & Chive Muscadet Butter Sauce

*Wine: Vincent Mothe "Fourchaume" 1er Cru Chablis Beer: Triple Karmeliet*

### **Brick Chicken**

Haricot Vert, Shoestring Potatoes & Dijonnaise Sauce

*Wine: San Felice "Il Grigio" Chianti Classico Riserva Beer: Sierra Nevada Pale Ale*

### **Grilled Veal Tenderloin**

Sauté of Asparagus, Prosciutto & Maitake Mushrooms & Roasted Garlic Reduction Sauce

*Wine: Holdredge Russian River Valley Pinot Noir Beer: Westmalle Trappist Ale*

### **Crispy Skin Texas Striped Bass**

Andouille, Rock Shrimp & Fingerling Potato Hash, Hushpuppies & Creole Meuniere Sauce

*Wine: Papapietro Perry Zinfandel Beer: Samuel Smith's Nut Brown Ale*

### **Sesame Seared Arctic Char**

Sho-Mai Vegetable Slaw & Ginger Soy Butter Sauce

*Wine: Finca de Arantei Albarino Beer: Triple Karmeliet*

### **Parmesan Tossed Angel Hair Pasta**

Sautéed Green Vegetables, Basil Pesto, Toasted Pistachios & Parmesan Cream Sauce

*Wine: King Estate Pinot Gris Beer: Zatec "Bright Lager"*

### **Creole Grilled Prime Ribeye**

Anson Mills Carolina Quick Grits, Crystal Red Onion Crust & Rosemary's Own Steak Sauce

*Wine: Meyer Vineyard Cabernet Sauvignon Beer: Chimay Grande Reserve Trappist Ale*

### **Roasted Filet of Beef \***

Horseradish Soufflé Potatoes, Onion Marmalade, Hydroponic Watercress

& Bourbon Green Peppercorn Sauce

*Wine: Alvaro Palacios "Les Terrasses" Priorat Beer: Chimay Premiere Trappist Ale*

**Add Seared Foie Gras to Any Menu Item ..\$20.00**

## SIDE DISHES ..\$7.00 ea

Black Olive Mashed Potatoes | Maytag Blue Cheese Slaw | Sautéed Vegetables

Sautéed Garlic Spinach | Hoppin' John | Hushpuppies | Anson Mills White Cheddar Grits

### **Prix-Fixe Dinner \$55.00 Per Person** *(not available for splitting or sharing)*

*All Items Available at A la Carte Prices as Listed or Three Courses May be Selected for a Prix-Fixe Price of \$55*

*\*\$10.00 Surcharge for Rack of Lamb & Filet of Beef*

**Parties of 8 or More are Subject to 18% Gratuity**

All Applicable Nevada Sales Tax Included in Final Bill

"Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked."

Rosemary's Uses Raw Egg Products in Our Salad Dressings. Drinking wine, beer & other alcoholic beverages during pregnancy can cause birth defects.