

# ARDEO

*Mediterranean Taverna*

OLD WORLD FLAVORS, NEW WORLD STYLE

## *Dining Ground*

*October 12 - 18*

### **Choice of:**

Chicken Orzo Soup  
Shrimp & Tomato Bruchetta  
Artichoke Spinach Dip

### **Thyme Crusted Salmon**

Fresh thyme crusted North Atlantic salmon pan seared then fire roasted topped with crispy pancetta and battonet onions drizzled with a sage & horseradish veloute set over basmati rice garnished with char-grilled Tuscan tomatoes.

### **Rack of Lamb**

Rosemary and Dijon marinated rack of lamb fire roasted to your liking served with a lentil and pinenut rice pilaf accented with a mint coulis.

### **Duck & "Banana Foster"**

Pan seared duck breast sautéed till crispy deglazed with sweet brandy and green tip bananas set over a sweet potato risotto with crispy onion and applewood bacon.

### **Char-grilled Filet Mignon**

7oz. filet mignon char-grilled to your liking set over braised Swiss chard with Pecorino Romano and cracked black pepper with goat cheese and roasted tomato whipped potatoes.

### **Chicken Homard**

Egg dipped free range chicken breast pan sautéed till golden brown with native lobster, shallots and fresh herbs set over capellini pasta.

### **Cioppino**

Blue crab, gulf shrimp and day boat scallops simmered in a plum tomato and saffron fume with mir poix vegetable and fresh herbs garnished with native lobster and yellowtail sole filet.

[www.DineArdeo.com](http://www.DineArdeo.com)