



**Entrees, Winter 2010**  
(Menu printed daily)

Oven roasted Atlantic halibut filet with glazed fennel and salsify,  
cool salad of Florida citrus and shaved fennel

Slow roasted Broken Arrow Ranch axis venison leg and  
braised shoulder, roasted native baby beets, broccoli rabe and native turnips

Persimmon *bouillabaise* with native lobster, clams and hand-harvested sea scallops,  
octopus, glazed fennel, potato, saffron and extra virgin olive oil

Crispy skin Mid-Atlantic wild striped bass, ragout of fresh mussels, bay scallops and littleneck clams,  
glazed endive and potatoes, light shellfish broth with lemon and fresh thyme

Pan roasted beef hangar steak basted with whole butter, garlic and fresh thyme,  
ragout of onions, mushrooms and potatoes, *Sauce Bordelaise*

Slow roasted lamb saddle and braised lamb rilette with native braising greens and sweet parsnips

All natural chicken *cuit sous vide*, with a ragout of Brussels sprouts, smoked bacon and  
cippolini onions, light chicken jus infused with bay leaf and black garlic

Crispy skin Long Island duck breast, confit leg, native winter squashes and carrots,  
rosemary-infused sauce reduction

The Persimmon vegetable tasting: four different presentations