



Restaurant Week Menu Summer 2009

Chilled Yellow Tomato Gazpacho

or

Wild Mushroom Risotto

Chevre and Baby Spinach

or

Organic Mixed Greens

Herbed Goat Cheese, Tomatoes and White Balsamic Vinaigrette

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Grilled Salmon

Melted Leeks, Fingerling Potatoes and Wild Mushroom Jus

or

Roasted Free Range Chicken

Broccolini, Polenta Fries and Roasted Garlic

or

Ricotta Ravioli

Toasted Walnuts, Asian Pear and Roasted Endive with an Aged Balsamic

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Classic Crème Brûlée

Fresh Berries and Almond Tuille

or

Jasmine Essence Panna Cotta

Roasted Strawberries and Balsamic Syrup

** Executive Chef Thomas Piede **

**This menu is for reference only, as individual dishes may change. Beverages, taxes and gratuities are not included.*

THE PENINSULA
NEW YORK

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