

FINCH'S BRASSERIE

For those who find joy in the simple pleasure of eating and drinking well

Congratulations Graduates 2012

TO START

HOUSE MADE DUCK & FIG PATE 8.00
ARUGULA, PICKLED RAMPS, CROSTINI

FRIED CALAMARI, BANANA PEPPERS, KALAMATA OLIVES, HERB AIOLI 8.00

LOBSTER SALAD, TARRAGON 14.00
BIBB LETTUCE CUP

MINI WOOD ROASTED PIZZETTA 10.00
MORELS, LEMON ZEST, PARSLEY & HOUSE MADE RICOTTA

MIXED GREENS SALAD 7.00
BABY CARROTS, ROASTED BEETS, SUGAR SNAP PEAS, RADISH &
GREEN GODDESS DRESSING

ENTREES

WOOD ROASTED FISH OF THE DAY 30.00
SPRING PEA, MEYER LEMON & MASCARPONE RISOTTO CAKES,
LOBSTER TARRAGON BUTTER

WOOD ROASTED-PARMESAN CRUSTED CHICKEN 26.00
ORZO, MORELS, ASPARAGUS & LEMON-HERB SAUCE

SAUTEED JUMBO GULF SHRIMP 26.00
MUSHROOMS, SPINACH, TRUFFLE RAVIOLI, PARSLEY, LEEK CREAM SAUCE

WOOD ROASTED PRIME RIB 28.00
BUTTERMILK MASHED POTATOES, RED WINE DEMI GLACE

SPINACH & MUSHROOM LASAGNA 22.00
PARSNIP CREAM SAUCE

DESSERT

CHOCOLATE TIRAMISU 7.00

VANILLA BEAN CRÈME BRULEE 7.00

STRAWBERRY & LEMON TART 7.00