

PADOVANI'S

Restaurant & Wine Bar

TABLE D'HÔTE MENU

APPETIZERS

Ravioli of Goat Cheese & Herbs
Broth of Seasonal Mushrooms, Pear Tomatoes & Asparagus
or

Risotto of Seasonal Mushrooms & Shaved Parmesan Cheese
"Alba Clamshell, Trumpet Royale, Cremini, Shiitake", Truffle Oil
or

Fresh Asparagus Salad
Roquefort Toasted Almonds & Fresh Herbs

MAIN COURSES

Fettuccine Primavera
Seasonal Vegetables, Mushrooms, Pear Tomatoes & Asparagus
or

Ragout of Gnocchi Potatoes, Asparagus & Leeks
Truffle Cream Sauce, Fresh Chevril
or

Fresh Artichoke Hearts & Jardiniere of Vegetables
Wilted Spinach Essence of Garlic
Vine-Ripened Tomatoes Basil Sauce

DESSERTS

Trio Symphony of Desserts of the Evening

Mignardises

(Choice of One Appetizer & Main Course, Dessert of the Evening)
\$55.00

Chef's Seasonal Tasting Menu

Seven Courses

Tasting Menus are Prepared for the Entire Table Only

Menu \$95.00

Wine Pairing \$55.00

Applicable State Tax to be applied. 18% gratuity to be added to parties of 6 or more.
Price and availability are subject to change.

PADOVANI'S

Restaurant & Wine Bar

*Les Saveurs du Terroir
The Flavors of the Earth's Bounty*

VEGETARIAN A LA CARTE

APPETIZERS

*Ravioli of Goat Cheese & Herbs
Broth of Seasonal Mushrooms, Pear Tomatoes & Asparagus \$15.00*

*Tatin of Vine-Ripened Tomatoes & Marmalade of Onion, Fresh Thyme
Puget Olive Oil & Balsamic Jus \$14.00*

*Fresh Asparagus Salad
Roquefort Toasted Almonds & Fresh Herbs \$15.00*

*Hawaiian Salad
Avocado, Mango, Papaya, Tomatoes, Mozzarella, Balsamic Vinaigrette 10.00*

Mesclun Salad, Jerez Vinaigrette \$10.00

*Belgian Endive Salad
Roquefort Toasted Almonds, Fresh Herbs \$10.00*

*Risotto of Fresh Asparagus & Essence of Saffron
Parmesan Cheese, Fresh Herbs \$14.00*

*Fresh Hearts of Palm Salad
Green Beans & Maui Onion, Jerez Vinaigrette \$14.00*

*Fresh Artichoke Hearts
Avocado Parfait & Tabbouleh, Mesclun Salad, \$15.00*

*Amuse Gourmand, Chef's Daily Quartet
Flavors of the Earth's \$22.00*

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VEGETARIAN A LA CARTE

MAIN COURSES

*Ragout of Gnocchi Potatoes, Asparagus & Leeks
Truffle Cream Sauce, Fresh Chevril \$28.00*

*Risotto of Seasonal Mushrooms
Blue Oyster, Brown Clamshell, Alba Clamshell,
Trumpet Royale, Cremini, Shiitake & Fresh Herbs \$27.00*

*Fresh Artichoke Hearts & Jardiniere of Vegetables
Wilted Spinach Essence of Garlic
Vine-Ripened Tomatoes Basil Sauce \$32.00*

*Grilled Seasonal Vegetables with Fresh Thyme
Marinated in Olive Oil & Balsamic Vinegar \$28.00*

*Penne Pasta
Creamy Cilantro Curry Sauce \$20.00*

*Fettuccine Primavera
Seasonal Vegetables, Mushrooms, Pear Tomatoes & Asparagus \$25.00*

Assortment of Gourmet Cheeses & Walnut Bread
*"How can anyone be expected to govern a country with 325 cheeses?"
-General Charles De Gaulle- \$17.00*

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