

JONATHANS™ -LUNCH MENU

~FRUITS DE~ ~MER~

**GRAND PLATEAU
POUR DEUX (FOR TWO)**
Oysters, Shrimp, Clams, &
Alaskan King Crab \$30.00

OYSTERS
On the half Shell
\$17.75

CLAMS
On the half Shell
\$13.95

**WILD POACHED
SHRIMP COCKTAIL**
Grilled Onion Tabbouleh,
& Light Chili Horseradish
Sabayon
\$13.95

CRAB LEG/CLAWS
\$17.50 / 1/2 pound
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~SALADES~

GOAT'S CHEESE
Curly Endive, Shaved Pear,
& Roasted Shallot
Vinaigrette \$13.50

CAESAR SALAD
With Parmigiano Reggiano
Crisp \$11.50

SALAD 'LYONNAISE'
Soft Poached Schulz Farm
Organic Egg, with Bacon
Lardons, Curly Endive &
Bacon-Sherry Vinaigrette
\$12.50

~PLATS PRINCIPAUX~

LOBSTER SOUFFLÉ
Spring Peas, Grilled Scallion, Roasted Garlic
Snow Goat's Cheese \$21.95

THREE CHEESE SOUFFLÉ
With Rapini, Morels, & White Truffle \$19.75

**WILD SHRIMP & PROSCUITTO
SOUFFLÉ**
Sundried Tomato, Basil & Pepperoncino \$19.50

SOUFFLÉ DU JOUR
Chef's Special Creation \$19.50

SEAFOOD ZARZUELLA
Spanish Fish and Seafood Stew Operetta, a
Hazelnut, Romesco, Sofrito mélange so festive
it resembles a light hearted musical \$29.95

SALMON
Pan-roasted fresh Atlantic Salmon with Baccala
Croquettes, Duo of Asparagus & Hot Mustard
Sauce \$27.75

STEAK FRITES
New York Striploin with Escargot Butter
Peppercorn Porto Sauce & Pommes Frites
With a Chili-Horseradish Sabayon \$28.75

CALF'S LIVER 'BOURGEOISIE'
Pommes Purée, Baby Carrots, Glazed Onions,
Double Smoked Bacon & Sauce Robert \$25.00

**ORGANIC SPAGHETTINI
'CARBONARA'**
With Wild Gulf Shrimp, House-cured Wild Boar
Bacon, Spicy Rapini & Fresh Basil \$23.50

RIGATONI ALLA 'SPEZZATINO'
Braised Beef Cheek, Tomato & Roasted Pepper
Fondue, Wilted Arugula & Parm-Reggiano
\$22.00

POISSON DU JOUR

~HORS D'~ ~OEUVRES~

**FOIE GRAS
TERRINE**
With Maitre D'hôtel Butter
and toast points \$12.50

**VELOUTÉ OF
ROASTED
SUNCHOKE SOUP**
Escargot Butter &
Watercress \$8.95

SOUPE DU JOUR
Soup of the Day \$8.95

POT OF LOBSTER
With Mussels, Crab & Thai
Curry Coconut Broth \$13.75

BRIE FRITTER
Fried Spinach & Red
Currant Cumberland \$13.95

CRAB & COD CAKE
Salsa Verde & Fresh Herb
Salad \$14.50

CALAMARI 'DIAVOLO'
Tomato-Cilantro Coulis &
Pancetta Shards \$12.95

**CURED SALMON
& PROSCUITTO**
With Frissé, Pickled
Shallots, Organic Radish &
Reduced Balsamic \$14.50

**MUSSELS AUX
CHAMPAGNE**
With Grilled Orange,
Shaved Fennel, Pea
Tendrils & Roasted Garlic
Champagne Nage \$12.75

~FROMAGES~

PARMIGIANO REGGIANO
ST. ANDRÉ
CAMBOZOLA
OUSSO IRRATY
CHÈVRE BÛCHERON
ENGLISH STILTON
5 YEAR OLD CHEDDAR
QUÉBEC OKA
TRIPLE CREAM BRIE
OTHERS- Available In Season
\$15 for 4 pc.
Tasting Portion

~DESSERTS~

**PEANUT BUTTER CRÈME BRÛLÉE WITH
RASPBERRY MACARON COOKIES**
**BLUEBERRY 'FINANCIER' WITH LEMON GELATO,
BUTTERED RUM SAUCE AND CANDIED ALMONDS**
**DARK CHOCOLATE MARQUISE WITH ESPRESSO
ANGLAISE, FRESH RASPBERRY, CANDIED ORANGE**
**LEMON GELÉE WITH VANILLA BEAN PANNA
COTTA, PINEAPPLE RELISH & CINNAMON FRITO**
**STRAWBERRY & BANANA TATIN WITH WHITE
CHOCOLATE ALMOND BUTTER, VANILLA BEAN ICE
CREAM & CRÈME ANGLAISE**
DOUBLE DARK CHOCOLATE TRUFFLE CAKE
SOUR CHERRY CHEESECAKE
**DESSERT SOUFFLÉS, SORBETS,
ICE CREAMS, & TARTUFOS**

~À LA CARTE~

**HOUSE-MADE
POTATO CHIPS \$5.50**
**STEAMED ASPARAGUS
ROASTED GARLIC
BUTTER & CHIVES \$7.50**
**FRICASSÉE OF SPRING
PEAS, MORELS &
DOUBLE SMOKED BACON
\$7.75**
**SPICY RAPINI &
PANCETTA CRISPS \$6.50**
**HARICOTS VERTS,
TOASTED ALMONDS &
BEURRE NOISETTE \$6.50**