

Loft 606

SALAD & VEGETABLES

Gravlax and Mache

apartment cured salmon with mache lettuce, lemon vinaigrette

Mushroom Risotto

arborio rice with three mushrooms and parmesan cheese

Heirloom Tomato and Tapenade

seasonal tomatoes, with mixed olive caper tapenade, and fresh mozzarella cheese

Three Hearts

hearts of palm, artichoke and romaine lettuce, lemon garlic dressing

Goat Cheese and Young Greens

mixed greens, seared pepper crusted goat cheese, vinaigrette

SOUP

Asparagus Purée

purée of fresh asparagus, with smoked spanish paprika, garnish du jour

Roasted Tomato

purée of roasted tomato and aromatic vegetables, with garlic croutons

Vichyssoise

creamed puree of potato and leek, served cold

SHELLFISH

Lobster with Oyster Mushrooms

lobster with roasted oyster mushrooms and chive beurre blanc

Shrimp Ravioli

shrimp filled pasta, with basil cream sauce

Escargot

snails in shell prepared with traditional herb butter

Shellfish Risotto

shrimp, mussel and bay scallop risotto, with parsley oil

Steamed Mussels

mussels steamed in coconut milk and lemongrass

Oysters Hollandaise

roasted oysters topped with spinach and hollandaise sauce

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FISH

Le Poisson du Jour

the freshest fish of the market, served with herb butter, roasted peppers and caramelized onion

Salmon with Red Wine Orange Sauce

roasted salmon with red wine orange juice reduction, julienne vegetables

Asian Halibut

sautéed halibut with ginger-scallion-garlic sauce, braised baby bok choy

Trout with Almonds

sautéed trout with lemon butter and almonds, wild rice

Snapper en Papillote

snapper roasted in parchment paper, with leeks and yellow squash

Tuna Poke

fresh raw tuna, hawaiian sea salt, ogo, green onion, and sesame oil

MEAT & POULTRY

Baby Back Ribs

grilled pork ribs, jack daniels barbecue sauce, with herbed couscous

Le Poulet Roti

roast chicken encrusted with rosemary and garlic, spinach orzo pasta

Beef Tenderloin Au Poivre

seared green peppercorn crusted steak, cognac mustard sauce, mashed potatoes

Lamb Chops

grilled new zealand lamb chops, with mint pesto crust, flageolet bean ragout

DESSERT

Banana Crème Brulee

banana infused custard with burnt turbinado sugar crust

Molten Chocolate Cake

“oozing” warm chocolate cake, with vanilla ice cream

Apple Tart

roasted braeburn apples on thin pastry crust, with vanilla ice cream

Kiwi and Strawberry Mille Feuille

napoleon of citrus pastry cream, strawberries and kiwi fruit, crème anglaise