

# The Pridwin

Beach Hotel & Cottages

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## Pridwin 2010 Season Preview Three –Course Prix Fixe Dinner Menu June 19, 2010

### Starters

Thai-Style Mussels w/Green Curry, Coconut Milk, Garlic and Cilantro\*\*

Seared Blackened Yellow Fin Tuna with Local Green Beans, Heirloom Tomatoes and Lemon Aioli

Mixed Local Baby Lettuce with Smokey Green Garlic Vinaigrette

Baby Spinach Salad with Oranges, Almonds, Goat Cheese and Pickled Red Onions

### **Main Course**

(followed by our local wine recommendation)

**Grilled Local Striped Bass with Roasted Fennel and Cherry Tomato Ragout**  
*Osprey's Dominion Sauvignon Blanc - \$35/8*

**Red Beet and Sugar Snap Pea Rissotto with Golden Beet Carpaccio and Grilled Sea Scallops\*\***  
*Paumanok Chenin Blanc - \$42/10*

**Slow-Braised Beef Short Ribs**  
*Served with Garlic Mashed Potatoes*  
*Raphael First Label Merlot \$55 or Paumonok Vineyards Cabernet Sauvignon \$39*

**Herb-Roasted Chicken**  
*With Warm Escarole Salad*  
*Osprey Dominion Chardonnay \$45/12*  
*Osprey Dominion Chardonnay \$39/9 or Domaine CC Rosé \$35/8*

**Grilled Summer Squash "Napoleon" with Polenta, Fresh Mozzarella and Tomato Sauce**  
*Bedell First Crush Red \$35/8/*

### **Dessert**

Pridwin Cheesecake

Warm Fresh Fruit Crumble with Whipped Cream

Homemade Cookies and Ice Cream

Fresh Fruit and Sorbet

*Executive Chef Keith Marty*

- Raw shellfish \*\*This item is cooked to your liking. Consuming raw or undercooked meats, fish or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions