

# The Fish House

## Winter Restaurant Week

January 22–26, 2013

### *Appetizer – Choice of*

**Ginger-fried butternut squash ravioli**  
resting in a vanilla bean cream and finished with a sage maple syrup reduction

**Sautéed Cedar Key clams**  
in a red sauce with fresh herbs and Parmesan cheese;  
served with grilled garlic bread

**Pancetta crisps**  
topped with an herb and goat cheese mousse and finished with caramelized pears

### *Entrée – Choice of*

**Pan-seared salmon**  
over roasted fingerling potatoes resting in a mushroom cream sauce; finished with  
caramelized leeks and applewood-smoked bacon

**Garlic- and herb-marinated rib eye**  
grilled and served with a crispy mac 'n' cheese cake stuffed with shrimp resting in a  
roasted fennel lobster sauce, and finished with caramelized fennel  
and grilled asparagus

**Grilled grouper**  
served over couscous with smoked Gouda cheese, tomatoes, onions, spinach, and  
artichokes; finished with grilled scallions

### *Dessert – Choice of*

**Key Lime Pie**  
Florida's official state pie; ours is naturally yellow

**Tiramisu Trina**  
Espresso-soaked sponge cake with mascarpone cream cheese and shaved chocolate

**Vanilla Bean Crème Brûlée**  
Rich vanilla-bean-infused custard with a crisp caramelized crust



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#### **Low Country-Style Beef Soup with Pesto**

*Tender slow-roasted beef with onions, carrots, local kale, and kohlrabi*

#### **Arancino Milanese**

*Fried saffron risotto filled with fresh mozzarella and served with spicy pork sausage-porcini Bolognese sauce and shaved Pecorino Romano*

#### **Mediterranean Tossed Salad**

*Chopped hearts of iceberg and romaine tossed with grape tomatoes, diced and grilled sweet red peppers and red onions, mozzarella, roasted portobello mushroom slices, crisp chopped bacon, toasted almonds, nicoise olives, and fresh-herb 18-year-old balsamic vinaigrette*

### *Entrée – Choice of*

#### **Open Fire-Grilled Local Mahi Mahi Creole**

*Beurre blanc, crispy fried eggplant, corn maque choux, and traditional Creole sauce*

#### **Seared Beef Tenderloin with Three-Herb Chimichurri**

*Atop baked croutons topped with caramelized white pearl onions, baby heirloom tomatoes and oregano, basil and parsley chimichurri, served with grilled asparagus and whipped potatoes*

#### **Pan-Seared Rosemary-Rubbed Pork Delmonico**

*With Anjou pear sauce with East Hill orange blossom honey, golden raisins, dried cranberries, whipped potatoes, and baby green beans*

### *Dessert – Choice of*

#### **Praline Crème Brûlée with Fresh Berries**

#### **Blueberry Baked French Toast with “Nuts Over Toffee”**

#### **Rich Dark Chocolate Layer Cake**



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**Roasted stuffed red pepper**  
with shrimp, scallops, and roasted vegetables  
resting in a lobster cream sauce

**Oysters Rockefeller-stuffed potato “shooters”**  
with roasted fennel sauce

**Crispy fried grits cakes**  
resting in a smoked Gouda cream with spinach and peppers;  
finished with crispy pancetta

### *Entrée – Choice of*

**Walnut-crusted mahi-mahi**  
over linguine tossed in smoked Gouda Alfredo with roasted peppers, red onion, and  
portobello mushrooms; finished with fresh herbs

**Bacon-wrapped, smoked chicken breast**  
over a Cajun risotto with tasso, peppers, onion, and tomatoes;  
finished with fried green beans

**Grilled peppercorn-crusted New York strip**  
topped with tomato and wild mushroom ragu;  
served with a fingerling potato gratin

### *Dessert – Choice of*

**Triple Chocolate Cheese Cake**  
Oreo cookie crust with three different layers of chocolate

**Hawkshaw Bread Pudding**  
A grand portion of our historic bread pudding topped with whiskey sauce

**East Hill Honey Crème Brûlée**