

# ANI'S TABLE

## & MARKETPLACE

### CHRISTMAS MENU

#### STARTERS

##### CHARCUTERIE BOARD

SMALL \$38 (SERVES 4-6)

MEDIUM \$75 (SERVES UP TO 12)

LARGE \$98+ (SERVES UP TO 20)

FOR CUSTOM BOARDS, PLEASE INQUIRE.

##### JUMBO COCKTAIL SHRIMP

12 JUMBO SHRIMP GENTLY POACHED AND SERVED WITH SRIRACHA COCKTAIL SAUCE & LEMONS

\$38

##### ANI'S DUCK LIVER MOUSSE

DUCK LIVERS SAUTÉED WITH APPLES, COGNAC & SHALLOTS, SERVED WITH SEA SALT BAGUETTE

\$12 | \$25 | \$40

##### SAUSAGE STUFFED MUSHROOMS

\$28 DOZEN

##### LITTLE NECK STUFFED CLAMS CASINO

\$24 DOZEN

##### LOBSTER RISOTTO ARANCINI

\$32 DOZEN

SIGNATURE LOBSTER BISQUE WITH COGNAC & FRESH LOBSTER

\$MP

ENTREES

WHOLE BEEF TENDERLOIN

FRESH HERB & CRACKED BLACK PEPPER SEASONED, PERFECTLY ROASTED TO MEDIUM RARE & PRESENTED WHOLE OR SLICED, SERVED WITH CRANBERRY RELISH & HORSERADISH SAUCE

MP

BAKED STUFFED SHRIMP

ONE DOZEN TAIL ON BLACK TIGER SHRIMP STUFFED WITH FRESH SHRIMP, LEEKS, BUTTER & TOASTED CRUMB, SERVED WITH BRANDY CREAM SAUCE

\$64

POACHED FARROE ISLAND SALMON SIDE

A WHOLE FILET GENTLY POACHED IN LEMON & DECORATED WITH SAUCE VERT & CUCUMBER "SCALES" – 3 LB AVERAGE

\$110

SUN DRIED TOMATO & MOZZARELLA WITH BASIL STUFFED PORK LOIN

BUTTERFLIED & FILLED WITH OUR SUN-DRIED TOMATO PESTO, JULIENNE SUN DRIED TOMATOES, FRESH BASIL & MOZZARELLA, SERVED WITH A LIGHT MARSALA PORK JUS

\$55 (4 LB AVERAGE)

CHEF ANI'S CASSOULET

HISTORIC FOOD DISH FROM THE SOUTH OF FRANCE WITH DUCK FAT CONFIT DUCK LEGS, BRAISED LAMB, ANDOUILLE SAUSAGE, PROVENCAL WHITE BEANS SIMMERED SLOWY FOR HOURS WITH TOMATOES, LEEKS, GARLIC, FRESH HERBS, RED WINE & DUCK STOCK, TOPPED WITH DUCK FAT SEASONED BREADCRUMBS FOR HEATING: PAN OF CASSOULET INCLUDES 4 WHOLE DUCK LEG QUARTERS

\$140

MANICOTTI WITH HOUSE MADE CREPES & RICOTTA

\$30 / DOZEN

\$33 WITH SAUCE

HAND STUFFED SHELLS

\$27 / DOZEN

\$30 WITH SAUCE

LASAGNA

3 CHEESE. \$60 / BEEF \$64 / BEEF, PORK VEAL \$67

EGGPLANT TORTA

WHOLE ROUND TORTA WITH CUTLETS, WITH FRESH MOZZ, PARM & SHREDDED MOZZ & LIGHT SAUCE

\$60

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### VEG & SIDES

#### WINTER ROASTED ROOTS

CARROTS, PARSNIPS, SWEET POTATOES, BUTTERNUT SQUASH, FENNEL, & CIPPOLINI ONIONS ROASTED WITH OLIVE OIL, FRESH THYME & SEA SALT

\$23

#### ROASTED BRUSSEL SPROUTS

WITH WHITE WINE, PANCETTA & SHALLOTS

\$23

#### GREEN BEAN ALMONDINE

WITH BROWN BUTTER & SLIVERED ALMONDS

\$23

#### GLAZED BABY CARROTS

WITH CUMIN, HONEY & DILL

\$23

#### ROASTED GARLIC MASHED POTATOES

YUKON GOLD POTATOES MASHED WITH ROASTED GARLIC, BUTTER & HEAVY CREAM

\$24

#### DAUPHINOISE POTATOES

SLICED POTATOES LAYERED AND SLOWLY OVEN BAKED WITH HEAVY CREAM

\$ 25

#### CAULIFLOWER GRATIN

CAULIFLOWER BAKED WITH CHEESE, CREAM & PANKO

\$28

#### CREAMED CIPPOLINI ONIONS

WITH WHITE WINE, HEAVY CREAM

\$ 28

#### FOUR CHEESE MAC & CHEESE

GRUYERE, SHARP CHEDDAR, MOZZARELLA, GORGONZOLA

\$

\*WE AIM TO MEET ALL SPECIAL REQUESTS. PLEASE INQUIRE.

\*PAYMENT IS DUE UPON ORDER.