

dessert

- BLACKBERRY FINANCIER 8
with a glass of Jurancon, Domaine Cauhape, 2008 Roussillon, France 17
- VANILLA PANNA COTTA raspberry coulis 8
with a glass of Moscato d'Asti, La Spinetta, 2010 Piedmont, Italy 16
- APPLE TARTE TATIN crème fraîche ice cream 8
with a glass of Riesling Auslese, Eugen Muller, 2010 Pfalz, Germany 21
- WARM VALRHONA FLOURLESS CHOCOLATE CAKE vanilla ice cream 8
with a glass of Sauternes, Chateau Laribotte, 2006 Bordeaux, France 21
- TRIO of ICE CREAM & SORBET 8
- SELECTION of CHEESE artisanal honey 16

cafe drinks

- COFFEE 3.75
- ILLY ESPRESSO 4.75
- CAPUCCINO, CAFÉ LATTE 5.25
- SELECTION of MIGHTY LEAF TEA artisanal honey service 5
vanilla bean, organic breakfast, hojicha green, chamomile citrus,
marrakesh mint-

dessert wine

- Moscato d'Asti, La Spinetta, "Bricco Quaglia", 2010 Piedmont, Italy 9
- Jurancon, Domaine Cauhape, "Ballet d'Octobre", 2006 Roussillon, France 10
- Riesling Beerenauslese, Eugen Muller, 'Kirchenstuck', 2010 Pfalz, Germany 14
- Sauternes, Chateau Laribotte, 2006 Bordeaux, France 14
- White Porto, Quinta do Infantado, Portugal 8
- Porto, Fonseca 'Bin 27', Portugal 9



WINTER 2012 RESTAURANT WEEK 35

appetizer

- APIARY GREEN SALAD fines herbes, shallots, red wine vinaigrette
- TUSCAN WHITE BEAN SOUP pancetta, escarole, tomato, parmesan
- BABY ROMAINE SALAD grilled garlic croutons,
anchovy, whole grain mustard, parmesan



main course

- ATLANTIC COD smoked bacon, razor clam chowder, tarragon
- ROASTED ORGANIC CHICKEN potato puree, garlic confit,
english peas, lemon, madeira
- CONFIT OF DUCK LEG melted savoy cabbage, glazed tokyo turnips,
green peppercorn-armagnac jus

dessert

- BLACKBERRY FINANCIER
- VANILLA PANNA COTTA raspberry coulis
- TRIO of ICE CREAM & SORBET

Monday is **Apiary's** "No Corkage" Night. (This Offer Is Not Available with Winter 2012 Restaurant Week Menu)

EXECUTIVE CHEF

SCOTT BRYAN

appetizer

APIARY GREEN SALAD 8

fines herbes, shallots, red wine vinaigrette

TUSCAN WHITE BEAN SOUP 10

pancetta, escarole, tomato, parmesan

BABY ROMAINE SALAD 12

grilled garlic croutons, anchovy, whole grain mustard, parmesan

ROASTED BEET SALAD 13

toasted almonds, young goat cheese, aged sherry vinegar

HAMACHI CRUDO 14

avocado, hearts of palm, jalapeno

SWISS CHARD & RICOTTA RAVIOLI 12

sage, brown butter, poppy

SAUTEED GULF SHRIMP 15

white beans, chorizo, parsley, lemon

PAN ROASTED SWEETBREADS 15

sweet & sour cipollini onions

SELECTION of CHEESE 16

artisanal honey

chef's tasting

5 COURSES 65 7 COURSES 80

20% service will be added for parties of 6 or more.

main course

ATLANTIC COD 25

smoked bacon, razor clam chowder, tarragon

PAN ROASTED FLUKE 26

black truffled celery root puree, chanterelles, spiced red wine sauce

SCOTTISH SALMON 24

caramelized endive, white port, trout roe

ROASTED ORGANIC CHICKEN 22

potato puree, garlic confit, english peas, lemon, madeira

BERKSHIRE PORK CHOP 26

mascarpone polenta, sautéed escarole, royal king trumpets

LONG ISLAND DUCK BREAST 27

melted savoy cabbage, glazed tokyo turnips, green peppercorn-armagnac jus

CREEKSTONE NEW YORK STRIP STEAK 32

roasted shallots, creamed spinach, red wine jus

BRAISED OXTAIL PAPPARDELLE 24

porcinis, aromatic vegetables, black truffle butter

sides 8

SAUTEED BRUSSEL SPROUTS bacon

MASCARPONE POLENTA

ORZO "MAC" & CHEESE