

# F I R S T C O U R S E

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**\*Maine Lobster Salad** 13

Organic "Fried" Egg, Parsley, Crème Fraîche and Caviar Cream

**Roasted Maitake Mushrooms** 11

Braised Beef Cheeks, Swiss Chard and English Peas

**Veal Sweetbreads** 12

Vanilla Carrot Purée, Asparagus, Olive Oil Emulsion and Balsamic Vinegar

**Hudson Valley Foie Gras** 17

Rhubarb, Port, Johnny Cakes and Whipped Strawberry

**Heirloom Cauliflower** 11

Radish, Mullet Bottarga, Preserved Lemon and Caper Vinaigrette

**Spring Rabbit** 10

Ramp Peperonata, Country Ham, Chicken Skin and 50 Year Balsamic Vinegar

# S E C O N D C O U R S E

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**Spring Pea Soup** 11

Dungeness Crab, Sunchokes and Tarragon

**Local Beets** 9

Baby Beets, Rooftop Honey Vinaigrette, Miso and White Balsamic Marinated Fennel

**Tuna Crudo** 10

Crisp Nori, Tangerine-Miso Aioli, Pickled Ginger and Candied Yuzu

**\*Blue Cheese Beignets** 8

Spiced Honey Gastrique, Tart Greens, Asian Pears and Almond Tuile

**Roasted Pepper Salad** 11

Burrata, Fried Bread, Arugula and Balsamic Vinaigrette

# E N T R É E S

<b>Roasted Elysian Fields Lamb Loin “Milanese”</b>	<b>39</b>
Ramp Salsa Verde, Fava Beans, Spring Onions and Farro	
<b>Roasted Duck Breast</b>	<b>29</b>
Sweet Potato Mousseline, Bok Choy and Cara Cara Orange Sauce	
<b>Roasted Monkfish</b>	<b>26</b>
Curry Braised “Green” Garbanzo Beans, Meyer Lemons and Tuscan Kale	
<b>Roasted Chicken</b>	<b>27</b>
Rosemary Gnocchi, Shiitake Mushrooms, Swiss Chard and Mustard Jus	
<b>*Red Snapper “En Papillote”</b>	<b>29</b>
Madras Curry Vinaigrette, Vidalia Onions and Tart Apple Tzatziki	
<b>Halibut Cheeks</b>	<b>33</b>
Mascarpone Polenta, Ramp Butter, Baby White Asparagus and Picked Green Almonds	
<b>Braised Short Ribs</b>	<b>29</b>
Roasted Garlic Gnudi, Marrow Persillade and Brussels Sprouts	
<b>Châteaubriand For Two</b>	<b>12 Ounces 55    24 Ounces 80</b>
Potato Mousseline, Portobella Mushrooms, Asparagus and Duet of Sauces	

## TASTING MENU

**Chef’s Tasting 65 / With Wine Pairings 95**  
*Vegetarian menu available*

### **Heirloom Cauliflower**

Radish, Mullet Bottarga, Preserved Lemon  
and Caper Vinaigrette

### **Local Beets**

Baby Beets, Rooftop Honey Vinaigrette, Miso  
and White Balsamic Marinated Fennel

### **Roasted Monkfish**

Curry Braised “Green” Garbanzo Beans,  
Meyer Lemons and Tuscan Kale

### **Roasted Elysian Fields Lamb Loin “Milanese”**

Ramp Salsa Verde, Fava Beans,  
Spring Onions and Farro

### **Dessert Duet**

Warm Chocolate Sticky Pudding  
and Vanilla Bean Custard



**TODD KELLY'S**  
Orchids at Palm Court



Recipes from the Hilton Cincinnati Netherland Plaza  
with Courtney Tstouris

**\*Recipes featured in**  
*Todd Kelly's Orchids at Palm Court,*  
a cookbook with 65 recipes & their  
inspirations, now available for purchase.