

Rosemary's Restaurant

APPETIZERS

Hugo's Texas BBQ Shrimp

Maytag Blue Cheese Slaw

Wine: Sausal Vineyard & Winery Zinfandel Beer: Duvel Strong Golden Ale

Tasso Ham & Crawfish Risotto

Smoked Tomato Jus

Wine: Domaine Girard Sancerre Beer: Schlenkerla Helles Lagerbier

Beef & Maytag Blue Cheese Carpaccio

Arugula & Granny Smith Apple Salad, Candied Walnuts & Port Wine Drizzles

Wine: Dr. Loosen "Blue Slate" Riesling Beer: Blanche de Bruxelles Witbier

Pan Fried Milk Fed Veal Sweetbreads

French Green Lentils, Apple Smoked Bacon & Sherry Mustard Butter Sauce

Wine: Louis Latour Pinot Noir Beer: Samuel Smith's Nut Brown Ale

Hudson Valley Seared Foie Gras*

Orange Scented Brioche, Vanilla Bean Tossed Arugula, White Onion Marmalade & Papaya Coulis

Wine: Chateau Guiraud Sauternes Beer: Lindemans Peche Lambic

Salmon Tartar

Watercress, Saffron Sauce & Caraway Crackers

Wine: Nicolas Feuillatte "Cuvee Gastronomie" Brut Beer: Pilsner Urquell

Twice Baked Parmesan Souffle

Garlic Cream Sauce & Sauté of Wild Mushrooms

Wine: Jacques Bavard Bourgogne Blanc Beer: Triple Karmeliet

Panko Crusted Crab Boulettes

Emulsified Ravigote Sauce & G-ma's Sweet & Sour Cucumbers

Wine: Delta Sauvignon Blanc Beer: Orval Trappist Ale

Appetizer Sampler Platter*

Salmon Tartar, Texas BBQ Shrimp & Panko Crusted Crab Boulettes

SOUPS & SALADS

Sweet Corn Soup

Chive Compound Butter

Wine: Talbott "Sleepy Hollow Vineyard" Chardonnay Beer: Blanche de Bruxelles Witbier

Wilted Spinach

Port Wine Shallots, Goat Cheese Cake, Spiced Pecans & Sherry Mustard Dressing

Wine: Louis Latour Pinot Noir Beer: Samuel Smith's Nut Brown Ale

House Salad

Roasted Onion Vinaigrette & Rosemary Crackers

Wine: Domaine Girard Sancerre Beer: Sierra Nevada Pale Ale

Arugula, Endive & Radicchio Salad

Maytag Blue Cheese, Riesling Poached Pear, Toasted Hazelnuts & Port Wine Syrup

Wine: Dr. Loosen "Blue Slate" Riesling Beer: Pilsner Urquell

Caesar for Mark

Parmesan Croutons

Wine: Delta Sauvignon Blanc Beer: Zatec "Bright Lager"

Prix-Fixe Dinner not available for splitting or sharing

All Items Available at A la Carte Prices as Listed or Three Courses May be Selected for a Special Prix-Fixe Price

**Additional Surcharge for Foie Gras*

**Appetizer Platter Not Available on Prix-Fixe Menu*

Ask Your Server about Rosemary's Catering

Rosemary's Restaurant

ENTREES

Roasted Rack of Lamb*

Kalamata Olive Mashed Potatoes, Fried Arugula & Rosemary Bordelaise Sauce

Wine: La Fleur de Boiard Lalande de Pomerol Beer: Celebrator Doppelbock

Seared Sea Scallops

Parsnip Potato Puree, Apple Cider Beurre Blanc, Crispy Prosciutto & Fried Parsnip Strips

Wine: Dierberg Chardonnay Beer: La Fin du Monde

Grilled Pork Chop

Hoppin' John & Creole Mustard Reduction Sauce

Wine: Celler Mas Doix "Salanques" Garnacha Blend Beer: Maudite Strong Red Ale

Halibut Linguist

Sautéed Garlic Spinach, Buttermilk Onion Crust & Chive Muscadet Butter Sauce

Wine: Vincent Mothe "Fourchaume" 1er Cru Chablis Beer: Triple Karmeliet

Brick Chicken

Haricot Vert, Shoestring Potatoes & Dijonnaise Sauce

Wine: San Felice "Il Grigio" Chianti Classico Riserva Beer: Sierra Nevada Pale Ale

Grilled Veal Tenderloin

Sauté of Asparagus, Prosciutto & Maitake Mushrooms & Roasted Garlic Reduction Sauce

Wine: Holdredge Russian River Valley Pinot Noir Beer: Westmalle Trappist Ale

Crispy Skin Texas Striped Bass

Andouille, Rock Shrimp & Fingerling Potato Hash, Hushpuppies & Creole Meuniere Sauce

Wine: Papapietro Perry Zinfandel Beer: Samuel Smith's Nut Brown Ale

Sesame Seared Arctic Char

Sho-Mai Vegetable Slaw & Ginger Soy Butter Sauce

Wine: Finca de Arantei Albarino Beer: Triple Karmeliet

Parmesan Tossed Angel Hair Pasta

Sautéed Green Vegetables, Basil Pesto, Toasted Pistachios & Parmesan Cream Sauce

Wine: King Estate Pinot Gris Beer: Zatec "Bright Lager"

Creole Grilled Prime Ribeye

Anson Mills Carolina Quick Grits, Crystal Red Onion Crust & Rosemary's Own Steak Sauce

Wine: Meyer Vineyard Cabernet Sauvignon Beer: Chimay Grande Reserve Trappist Ale

Roasted Filet of Beef *

Horseradish Soufflé Potatoes, Onion Marmalade, Hydroponic Watercress

& Bourbon Green Peppercorn Sauce

Wine: Alvaro Palacios "Les Terrasses" Priorat Beer: Chimay Premiere Trappist Ale

Add Seared Foie Gras to Any Menu Item for an additional charge

SIDE DISHES

Black Olive Mashed Potatoes | Maytag Blue Cheese Slaw | Sautéed Vegetables

Sautéed Garlic Spinach | Hoppin' John | Hushpuppies | Anson Mills White Cheddar Grits

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All Items Available at A la Carte Prices as Listed or Three Courses May be Selected for a Special Prix-Fixe Price

**Additional Surcharge for Rack of Lamb & Filet of Beef*

Parties of 8 or More are Subject to 18% Gratuity

All Applicable Nevada Sales Tax Included in Final Bill

"Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked."

Rosemary's Uses Raw Egg Products in Our Salad Dressings. Drinking wine, beer & other alcoholic beverages during pregnancy can cause birth defects.