

american

**T A B L E**

celebrate life. dine often.

**american table menu - fall 2011**

*starter plates*

**ROASTED KABOCHA SQUASH SOUP**

black truffle butter, apple slaw, apple cider

or

**KEY LIME VEGAN CAESAR SALAD**

almond, extra virgin olive oil, roasted garlic crouton

or

**HOUSE-SMOKED SALMON &**

one sixtyblue **HASH BROWN**

sweet potato crème fraîche, chopped egg, capers

*main plates*

**WOOD-GRILLED HANGER STEAK**

nichols farm red kuri squash, brussels sprouts, applewood-smoked bacon, coffee sauce, hot chocolate foam

or

**ATLANTIC FLUKE**

oven-roasted plum tomatoes, pickled chanterelles, black olive-basil israeli couscous

or

**ACORN SQUASH RAVIOLI**

black kale, hen of the woods mushrooms, sage brown butter

*dessert plates*

**CARROT CAKE TERRINE**

vanilla cream cheese custard, pineapple, candied walnut

or

**MILK CHOCOLATE SEMIFREDDO**

grapefruit, black sesame shortbread, yuzu

or

one sixtyblue **SORBETS**

rosemary shortbread

**\$20 WINE PAIRINGS**

one glass selectively paired with each of the three american table courses

one sixtyblue offers this three-course menu for \$33 all evening long, monday – thursday.