

The Post House
Restaurant Week Menu Summer 2010
Monday – Friday Lunch and Dinner, Sunday dinner only
Lunch extended through Labor Day

Appetizers

Soup Du Jour
Split Pea Soup
Beef Carpaccio with Baby Arugula and Shaved Pecorino
Tuna Tartare
Caesar Salad
Ricotta Gnocchi with Peas and Chanterelles
Garden Mix Greens

Main Courses

Fillet Mignon
Montauk Wild Striped Bass with Fingerlings, Fava Beans and Lemon Crème Fraiche
16 oz Porterhouse Cut of Pork with Haricots Verts and Sweet 'n Sour Plums
Roasted Chicken with Mashed Potatoes, Heirloom Tomato Confit and Light Garlic Jus
Fillet Oscar with Asparagus and Crab Meat (\$ 10.00 supplement)
Lobster and Crab Meat salad (\$ 10.00 Supplement)

Desserts

Fruit Crisp with Gala Apple and Cranberry and Walnut Streusel
Chocolate Mousse Cake with Milk Chocolate Nougatine
Cheesecake with Berry Compote
Selection of House Made Sorbet and Ice Cream
Fresh Seasonal Berries with Whipped Cream