

APPETIZER

- 13 Crab Cake 7 Fruit Chutney, Cranberry Puree, Curry Oil, Crispy Onions
- 13 Ahi Tuna Tartar Lemon-Soy-Ginger Vinaigrette, Avocado, & Wonton Chips
- 9 Beef Carpaccio Dijon Aioli, Parmigiano-Reggiano, Onions, Capers, Toast Point
- 11 Potato Gnocchi Braised Lamb, Cipollini Onions, Cognac, Crispy Shallots
- 10 Chicken Liver Paté Apple Cider Gastrique, Onion Tarte Tatin, Frisée-Herb Salad

ENTREES

- 10
Ground New York Burger Aged Cheddar,
House-made French Fries, Simple salad
- 1
Add to Your Burger: Bacon, Sautéed Mushrooms,
Sautéed Onions, Sunny-Side Egg, Maytag Bleu,
Avocado
- 13
Steak Cardone Sandwich Beef Tenderloin, Tomato,
Lettuce, Mayo, House-made Chips

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- 10 Cheese Plate Assorted Cheeses, Fruit, Crostini, Honey-Balsamic
- 8 Cream of Mushroom Soup Crostini, Poached Quail Egg, Pea Shoots

SALAD

- 8 Caesar Salad Romaine Hearts, Creamy Caesar, Spanish White Anchovy, Parmesan Crisp
- 8 Mizuna Salad Shaved Fennel, Golden Raisins, Blood Oranges, Pumpkin Seeds

- 17
Niçoise Salad Poached Tuna, Haricot Verts, Potatoes,
Egg, Tomatoes, Tapenade

- 12
Tammy Salad Butter Lettuce, Tomato, Avocado,
Cucumber, Chives, Grilled Chicken

- 14
Pan Roasted Salmon Meyer Lemon-Olive Oil Cake,
Roasted Garlic, Olives, Thyme

- 6 Organic Greens Champagne Vinaigrette, Radish, Cucumber, Tomato

- 8 Prosciutto di Parma Spring Greens, Egg, Caper Vinaigrette, Pine Nuts, Pecorino

- 8 Smoked Goat Cheese Beets 5 Ways, Arugula, Focaccia, Sherry Vinaigrette

- 15
Herb Crusted Alaskan Cod White Rose Potatoes,
Sauce Vierge, Frisée, Herbs

- 17
Peppered N.Y. Strip Salad Arugula, Balsamic, Maytag Bleu, Red Onions, Tomatoes

- 26
Cashew Crusted Sea Bass Saffron Couscous, Vanilla Cream, Cranberry Puree, Oranges

**Jody Scott | Manager of Development
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