

# *Cristina's*

## Appetizers

### Prince Edward Island Mussels

Garlic , White Wine & Fresh Herbs

12

### King Salmon Paillard

Topped with Cucumber Salad and Finished with Chive Oil

10

### Wild Mushroom Risotto

Served in a Parmesan Tuile Basket and Drizzled with Truffle Oil

12

### Maryland Crab Cakes

Served on a Bed of Celeriac Remoulade

15

### Grilled Portobello Napoleon

Fresh Mozzarella, Tomato with Basil Oil and Balsamic Glaze

10

## Salads

### Classic Caesar

Shaved Parmigiano Reggiano Cheese & Country Bread Croutons

10

### Baby Arugula

Mandarin Oranges, Cranraisins, Slivered Almonds &

Honey Tarragon Vinaigrette

10

### Mixed Greens

with Crumbled Roquefort Cheese, Sliced Apples, Candied Pecans &

Raspberry Vinaigrette

10

*RCH*

ROSLYN CLAREMONT HOTEL

*Executive Chef Sergio Vargas*

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## **Main Courses**

### **Pasta Fresca**

Linguini Tossed with Shrimp, Cherry Tomatoes, Mozzarella and Basil in a White Wine Sauce

18

### **Penne Mediterranean**

Grilled Portobello , Red Peppers. Eggplant, Mozzarella, Basil, Garlic & White Wine

15

### **Yellow Fin Tuna Steak**

Grilled and Served with Seaweed Salad, Sushi Rice, And Edamame Beans

24

### **Alaskan King Salmon Filet**

Pan Seared Topped with Fresh Julienne Horseradish and Ginger Oil

22

### **Chilean Sea Bass**

Wrapped in Potato . Served with Asparagus and Beurre Blanc Sauce

25

### **Kurobuta Pork Tenderloin**

Served with Fresh Sauerkraut and Apple Demi Glace

26

### **Duck Leg Confit**

Served with White Bean Casoule and Pork Belly

26

### **French Cut Chicken Breast**

Stuffed with Prosciutto di Parma, Fontina Cheese and Spinach

22

### **Petit Filet Mignon**

Grilled and Served with Pennsylvania Dutch Egg, Garlic Crouton & Bordelaise Sauce

28

### **Venison Chop**

Roasted with Fresh Herbs and Served with Sundried Cherry Ajus & Roasted Maple Butternut Squash

29