

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

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ROSLYN CLAREMONT HOTEL

Executive Chef Sergio Vargas

Cristina's

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