

THE PEMBROKE

-DINNER MENU-

STARTERS

Soup du Jour.....	\$10
Tuna Tartare*, <i>white soy, wasabi aioli, crispy shallots, sesame lavash</i>	\$21
Burrata*, <i>prosciutto di Parma, saba, baguette, pear compote</i>	\$19
Oysters*, <i>mignonette, half dozen</i>	\$21
Prawn Cocktail, <i>cocktail sauce, lemon</i>	\$19
Octopus à la Plancha, <i>Kalamata olives, arugula, fingerling potatoes, chermula</i>	\$17
Maryland Jumbo Lump Crab Cake, <i>pea shoot salad, Old Bay remoulade</i>	\$19
Seared Hudson Valley Foie Gras*, <i>huckleberry compote, whipped labneh, hazelnut crumble</i>	\$24

FARM FRESH SALADS

Arugula Salad, <i>fennel, radish, almonds, honey</i>	\$14
Greek Salad, <i>Bulgarian feta*, heirloom tomato, cucumber, olives, oregano</i>	\$16
Beet Salad, <i>whipped goat cheese*, bacon lardon, garlic streusel, dijonnaise vinaigrette</i>	\$14
Whole Boston Lettuce, <i>dijon vinaigrette</i>	\$9

HANDMADE PASTAS

Duck Tortellini, <i>Parisienne root vegetables, duck brodo</i>	\$16/32
Gnocchi, <i>parsnip crème, roasted butternut squash, oyster mushrooms, poached quail egg</i>	\$12/24
Rigatoni, <i>pomodoro, basil</i>	\$10/20

ENTREES

Dover Sole, <i>meuniere or grilled</i>	MP
Loup de Mer, <i>olive tapenade, baby watercress salad</i>	\$30
Miso Glazed Halibut, <i>fried forbidden rice, grilled broccolini, shrimp espuma</i>	\$32
Lamb Tagine, <i>smoked piquillo pepper, Israeli couscous, almonds, dried fruit</i>	\$31
Veal Milanese, <i>baby arugula salad</i>	\$34
Roasted Rohan Duck*, <i>root vegetable gratin, poached pear, swiss chard</i>	\$34
Roasted Half Chicken, <i>truffle pomme purée, charred cabbage, pickled carrot, albuféra</i>	\$33
Steak Frites, <i>petite salad, bearnaise*</i>	
<i>filet mignon</i>	\$45
<i>bavette</i>	\$28

ON THE SIDE

Haricots Vert, <i>carmelized onions, almonds</i>	\$8
Grilled Asparagus, <i>lemon, chili</i>	\$9
Sautéed Baby Spinach.....	\$7
Wild Mushroom Fricassée	\$9
Pomme Purée	\$8
Pomme Frites, <i>fresh herbs, sea salt</i>	\$8
Sweet Potato Fries, <i>fresh thyme</i>	\$8

The Pembroke is proud to support local and family owned sustainable farms and purveyors.

*Please note that consuming raw or undercooked meat or dairy products may increase the risk of foodborne illness.
20% Service is added to tables of six or more.