



dessert

- BLACKBERRY FINANCIER 8
with a glass of Malaga, J. Ordonez, "Seleccion Especial #1", 2006 Spain 18
- VANILLA PANNA COTTA raspberry coulis 8
with a glass of Moscato d'Asti, La Spinetta, 2009 Piedmont, Italy 17
- PEACH TARTE TATIN crème fraîche 8
with a glass of Chaume, Domaine Du Petit Metris, 2007 Loire, France 18
- WARM VALRHONA FLOURLESS CHOCOLATE CAKE vanilla ice cream 8
with a glass of Port, Fonseca "Bin 27", Ruby, Portugal 17
- TRIO of ICE CREAM & SORBET 8
- SELECTION of CHEESE artisanal honey 14

cafe drinks

- COFFEE 3.75
- ILLY ESPRESSO 4.25
- CAPUCCINO, CAFÉ LATTE 4.75
- SELECTION of MIGHTY LEAF TEA artisanal honey service 4
vanilla bean, organic darjeeling, orchid oolong, african nectar,
mint, white orchard

dessert wine

- Moscato d'Asti, La Spinetta, "Bricco Quaglia", 2009 Piedmont, Italy 10
- Malaga, Jorge Ordonez, "Seleccion Especial #1", 2006 Spain 11
- Chaume, Domaine Du Petit Metris, 2007 Loire, France 11
- Tokaji, Oremus, "Late Harvest", 2005 Hungary 16
- Sauternes, Chateau Guiraud, 1er Cru, 2000 France 17

SUMMER 2010 RESTAURANT WEEK 35

appetizer

- APIARY GREEN SALAD fines herbes, shallots, red wine vinaigrette
- CHILLED CORN VELOUTE gulf shrimp, tomato, basil oil
- BABY ROMAINE SALAD grilled garlic croutons,
anchovy, whole grain mustard, parmesan



main course

- ATLANTIC SKATE white beans, grape tomatoes, zucchini,
orange, picholine olive tapenade
- ROASTED ORGANIC CHICKEN mascarpone polenta, glazed carrots,
peas, tarragon jus
- CONFIT OF DUCK LEG parsnip puree, escarole, tokyo turnips,
green peppercorns, armagnac

dessert

- BLACKBERRY FINANCIER
- VANILLA PANNA COTTA raspberry coulis
- TRIO of ICE CREAM & SORBET

Monday is **Apiary's** "No Corkage" Night. (This Offer Is Not Available with Summer 2010 Restaurant Week Menu)

EXECUTIVE CHEF

SCOTT BRYAN

appetizer

APIARY GREEN SALAD 8

fines herbes, shallots, red wine vinaigrette

CHILLED CORN VELOUTE 10

gulf shrimp, tomato, basil oil

BEEF STEAK TOMATO SALAD 11

greek feta, green olives, red onion, rocket

BABY ROMAINE SALAD 12

grilled garlic croutons, anchovy, whole grain mustard, parmesan

HAMACHI CRUDO 13

avocado, hearts of palm, jalapeno

WARM ASPARAGUS 14

wild mushroom, truffle fondue, chives

GRILLED OCTOPUS 14

eggplant caviar, chorizo oil

CRISP SWEETBREADS 15

romesco, frisée

SELECTION of CHEESE 14

artisanal honey

chef's tasting

5 COURSES 65 7 COURSES 80

20% gratuity will be added for parties of 6 or more.

main course

ROASTED MONKFISH 25

summer corn, poblano chiles, smoked bacon, chanterelles, basil

ATLANTIC SKATE 25

white beans, grape tomatoes, zucchini, orange, picholine olive tapenade

CRISP ATLANTIC SALMON 24

fennel puree, asparagus, pickled scallions, ginger soy vinaigrette

ROASTED ORGANIC CHICKEN 22

mascarpone polenta, glazed carrots, peas, tarragon jus

BERKSHIRE PORK CHOP 25

grilled scallions, black beans, orange ginger glaze, guacamole

PEKING DUCK BREAST 26

parsnip puree, escarole, tokyo turnips, green peppercorns, armagnac

BLACK ANGUS HANGER STEAK 27

roasted shallots, potato puree, red wine jus

RABBIT PAPPARDELLE 23

aromatic vegetables, porcini, parmesan

sides 8

POTATO PUREE

ORZO "MAC" & CHEESE

SAUTEED BABY SPINACH with GARLIC & OLIVE OIL