

# LITM

## Fall/Winter Menu 2009

*Menu by Chef Alexander Diaz*

### **Appetizer**

#### **Seafood Taco**

roasted seafood, charred tomato, leeks,  
arugula and wasabi yogurt

9

#### **Sliders**

beef, lamb and veal, Vermont cheddar, harissa  
aioli on brioche buns

10

#### **Moule & Frites**

choice of 2 ways: garlic & beer or Provencal  
tomato & olives

14

#### **Roasted Asparagus & Portabello Mushrooms**

wild mushroom, cream, shaved parmesan,  
upland cress

8

#### **Spiced Duck Spring Rolls**

with mango chutney and crispy noodles

11

#### **Marinated Tofu**

with beluga lentils, spinach, fire roasted peppers,  
edamame and miso vinaigrette

12

#### **Ploughman's Platter**

Assortment of tantalizing bites: aged English  
cheddar, canellini beans, marinated olives, house  
pate, roasted peppers and fruit

15

#### **Arugula & Poached Pear Salad**

with walnuts, bleu cheese, herb balsamic

9

#### **House Beet Salad**

Pear tomato, golden baby beets, sherry shallot  
vinaigrette, crisp onions

7

#### **Thai Marinated Beef Salad**

mesclun greens, grilled red onions, cucumber,  
tomato, crispy rice noodles, mango vinaigrette

12

### **Entrée**

#### **Pasta Du Jour**

#### **Porcini Mushroom Ravioli**

ricotta, parmesan, truffle jus

14

#### **LITM Burger**

10 oz all beef burger, apple wood smoked  
bacon, Vermont white cheddar, mesclun salad  
and house frites

14

#### **Chicken Paillard**

thinly pounded chicken breast with arugula,  
potato galette, lemon and caper reduction

18

#### **Pan Roasted Salmon**

with sautéed fennel, green pea emulsion,  
tomato confit and mustard oil

21

#### **Tea Crusted Tilapia**

with edamame, parsnips, carrots,  
wild mushrooms and garlic ponzu

23

#### **Beef Tenderloin**

with spiced Clementine, cipollini onions,  
port reduction and garlic pot puree

24

### **Dessert**

TBD