

# F I R S T C O U R S E

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**\*Maine Lobster Salad** 13  
Organic "Fried" Egg, Parsley, Crème Fraîche and Caviar Cream

**Pancetta and Leek Risotto** 9  
Braised Leeks, Poached Quail Egg, Parmesan and Truffle Oil

**Veal Sweetbreads** 12  
Black Trumpet Mushrooms, Brussels Sprouts and Marsala Sauce

**\*Shrimp Cavatelli** 11  
Tomato Concassé, Braised Fennel, Clam Nage and Garlic Chips

**Braised Monkfish** 12  
San Marzano Tomatoes, Herb Oil and Parmesan Polenta Galette

**Honey Crisp Apple with Foie Gras Torchon** 16  
8 Brix Verjus, Citrus and Za'atar Croutons

**Red Wine Short Ribs** 13  
Pecorino Gnudi, Italian Black Winter Truffles and Sous Vide Carrots

**\*Seared Tuna** 12  
Wilted Brussels Sprouts, Smoked Bacon, Soy Gelée and Worcestershire Aioli

# S E C O N D C O U R S E

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**Clam Chowder** 12  
Crispy Middleneck Clams, Compressed Gnocchi and Celery

**Heirloom Beet Terrine** 11  
Buttermilk Chev , M che, Sherry Vinaigrette and Braised Pistachios

**Orchids House Salad** 9  
Winter Greens, Cucumbers, Radishes, Potato Crisps and Local Honey Vinaigrette

**Kumomoto Oyster on the Half Shell** 18  
Horseradish, Black Pepper Mignonette and Lemon

**\*Blue Cheese Beignets** 8  
Spiced Honey Gastrique, Tart Greens, Asian Pears and Almond Tuile

**Marinated Pepper and Mozzarella "Balloon"** 11  
Serrano Ham, Mizuna, Fennel Seed Lavosh, Verjus and Pickled Red Onions

# E N T R É E S

<b>Crispy Red Fish</b>	27
Dungeness Crab, Sunchokes, Cipollini Onion, Haricot Vert and Brown Butter Nage	
<b>Elysian Fields Lamb Saddle</b>	39
Herb Gnocchi, Swiss Chard, Sun Dried Tomatoes and Rosemary Braised Neck	
<b>Roasted Duck Breast</b>	33
Candied Ginger-Carrot Puree, Foie Gras, Oyster Mushrooms and Spiced Churro	
<b>Hill Farms Chicken Breast</b>	27
Truffle and Potato Mousseline, Glazed Parsnips, Spaetzle and Xerez Sauce	
<b>Seared “Dry” Scallops</b>	34
Foie Gras, Oyster Mushroom-Italian Truffle Agnolotti, Pinot Noir Sauce and Quail Egg	
<b>*Red Snapper “En Papillote”</b>	29
Madras Curry Vinaigrette, Vidalia Onions and Tart Apple Tzatziki	
<b>“Prime” New York Strip and Short Rib Duet</b>	42
Horseradish Potato Purée, Gremolata, Fennel and Bordelaise Sauce	
<b>Roasted Cervena Venison</b>	36
Sweet Potatoes, Dried Raisins, and Duet of Zinfandel and Choron Sauce	
<b>Day Boat Fluke</b>	28
Gulf Shrimp Ravioli, Ice Spinach and Saffron Sauce	
<b>Châteaubriand For Two</b>	12 Ounces 55    24 Ounces 80
Potato Mousseline, Portobella Mushrooms, Asparagus and Duet of Sauces	

## TASTING MENU

**Chef’s Tasting 65 / With Wine Pairings 95**  
*Vegetarian menu available.*

**Maine Lobster Salad**

Organic “Fried” Egg, Parsley,  
 Crème Fraîche and Caviar Cream

**Braised Monkfish**

San Marzano Tomatoes  
 and Parmesan Polenta Galette

**Roasted Palmetto Squab**


Butternut Squash, Pomegranates, Crispy  
 Chicken Skin and Honey Crisp Apples

**Roasted Cervena Venison**


Sweet Potatoes, Dried Raisins  
 and Zinfandel Sauce

**Dessert Duet**

Chocolate Bavarian Mousse  
 and Marcona Almond Cake



**TODD KELLY'S**  
 Orchids at Palm Court



Recipes from the Hilton Cincinnati Netherland Plaza  
 with Courtney Tsitouris

**\*Recipes featured in**  
*Todd Kelly's Orchids at Palm Court,*  
 a cookbook with 65 recipes & their  
 inspirations, now available for purchase.