

# 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
- \*Veal Sweetbreads** 12  
Black Trumpet Mushrooms, Brussels Sprouts and Marsala Sauce
- \*Shrimp Cavatelli** 11  
Tomato Concassé, Braised Fennel, Clam Nage and Garlic Chips
- Honey Crisp Apple with Foie Gras Torchon** 19  
8 Brix Verjus, Citrus and Za'atar Croutons
- Kumomoto Oyster on the Half Shell** 18  
Horseradish, Black Pepper Mignonette and Lemon
- Roasted Palmetto Squab** 15  
Butternut Squash, Pomegranates, Crispy Chicken Skin and Honey Crisp Apples
- \*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 Chevé, Mâche, Sherry Vinaigrette and Braised Pistachios
- Orchids House Salad** 9  
Winter Greens, Cucumbers, Radishes, Potato Crisps and Rooftop Honey Vinaigrette
- \*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

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| <b>Red Wine Braised Short Ribs</b>  | <b>39</b>                           |
| Pecorino Gnudi, Sous Vide Carrots and Alba White Truffles                               |                                     |
| <b>Crispy Black Bass</b>  | <b>28</b>                           |
| Dungeness Crab, Sunchokes, Cipollini Onion, Haricot Vert and Brown Butter Nage          |                                     |
| <b>Elysian Fields Lamb Saddle</b>   | <b>39</b>                           |
| Herb Gnocchi, Swiss Chard, Sun Dried Tomatoes and Rosemary Braised Neck                 |                                     |
| <b>Roasted Duck Breast</b>  | <b>33</b>                           |
| Candied Ginger-Carrot Puree, Foie Gras, Oyster Mushrooms and Spiced Churro              |                                     |
| <b>Hill Farms Chicken Breast</b>  | <b>27</b>                           |
| Truffle and Potato Mousseline, Glazed Parsnips, Spaetzle and Xerez Sauce                |                                     |
| <b>Seared “Dry” Scallops</b>  | <b>34</b>                           |
| Foie Gras, Oyster Mushroom-Burgundy Truffle Agnolotti, Pinot Noir Sauce and Quail Egg   |                                     |
| <b>*Red Snapper “En Papillote”</b>  | <b>29</b>                           |
| Madras Curry Vinaigrette, Vidalia Onions and Tart Apple Tzatziki                        |                                     |
| <b>*Lardo Crusted Niman Ranch Prime Ribeye</b>  | <b>42</b>                           |
| Potato Galette, Caramelized Cipollini, Blue Cheese Bread Pudding and Périgourdine Sauce |                                     |
| <b>Day Boat Fluke</b>   | <b>28</b>                           |
| Gulf Shrimp Ravioli, Ice Spinach and Saffron Sauce                                      |                                     |
| <b>Châteaubriand For Two</b>  | <b>12 Ounces 55    24 Ounces 80</b> |
| 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

**Day Boat Fluke**

Gulf Shrimp Ravioli, Ice Spinach  
 and Saffron Sauce

**Veal Sweetbreads**

Black Trumpet Mushrooms, Brussels Sprouts  
 and Marsala Sauce

**Elysian Fields Lamb Saddle**

Herb Gnocchi, Swiss Chard, Sun Dried  
 Tomatoes and Rosemary Braised Neck

**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.