

**BLUE
RIBBON**

DOWNING STREET BAR

PLEASE NOTE: PRICES AND SELECTIONS MAY HAVE
CHANGED SINCE PUBLICATION OF THESE MENUS.

APPETIZERS

EGG SHOOTERS

- PICKLED PEPPERS & OLIVE OIL MAYO 2.50
- CAJUN SHRIMP & PICKLED PEPPERS 5.50
- CAVIAR 12.50
- SMOKED TROUT & TROUT ROE 8.50

TOASTS

- BEET & GOAT CHEESE 8.50
- HARD BOILED EGG, MAYO & PICKLED PEPPERS 5.00
- ROAST TOMATO & ARUGULA 6.50
- OLIVE 7.00
- MANCHEGO & MEXICAN HONEY 4.50
- RILLETTE & WHOLE GRAIN MUSTARD 8.00
- SMOKED STURGEON SALAD 9.50

FOIE GRAS TERRINE 15.50

STEAK TARTARE *CAPERS & ROAST TOMATO MAYONNAISE* 15.50

AMERICAN STURGEON CAVIAR *WHITE TOAST AND CRÈME FRAICHE* 58.00

TROUT ROE *WHITE TOAST AND CRÈME FRAICHE* 25.00

CUMIN ROASTED ALMONDS 3.50

SAFARI MIX

BILTONG, DROËWORS & HONEY GLAZED NUTS 8.50

OLIVES 6.50

SWEET SOPRESSATA 9.75

COUNTRY PATE 13.00

SHRIMP COCKTAIL *RED & WHITE COCKTAIL SAUCE* 15.00

SMOKED TROUT *THREE ONION CREAM & BEET PUREE* 15.25

LOBSTER COCKTAIL *HORSERADISH & HERB SALAD* 17.00

HUMMUS *OLIVES & PITA* 8.50

ESCARGOTS *GARLIC BUTTER* 14.25

CHEESE

CHOICE OF 3 CHEESES 15.00

“COUPOLE,” *GOAT MILK, VERMONT*

“LEONORA” *GOAT MILK CASTILLA Y LEON, SPAIN*

MANCHEGO, *SHEEP MILK, (14 MONTHS) SPAIN*

“EWEPHORIA GOUDA” *SHEEP MILK, HOLLAND*

“STILTON,” *COW MILK, NOTTINGHAMSHIRE, ENGLAND*

“SCHARFE MAXX,” *RAW COW, GRAUBUNDEN, SWITZERLAND*

“CLOTHBOUND CHEDDAR,” *CABOT, COW MILK, VERMONT*

SALADS

GARDEN GREENS & HERBS 8.50

BABY ARUGULA & BUTTERNUT SQUASH

CITRUS BALSAMIC VINAIGRETTE 8.50

POTATO & SMOKED TROUT

BIBB LETTUCE & GOAT CHEESE VINAIGRETTE 11.00

ASPARAGUS & GRILLED EGGPLANT

PARMESAN & SESAME DRESSING 9.50

MAIN COURSES

BARBEQUE RIBS *BIBB LETTUCE SALAD* 21.00

PULLED PORK & GRILLED CHEESE SANDWICH *FONTINA & MANCHEGO* 18.00

CREOLE SHRIMP TOAST *COLLARD GREENS & CAJUN SPICES* 15.00

SMOKED SALMON SLIDERS *DILL CRÈME FRAÎCHE* 21.00

DESSERT

STRAWBERRY TOAST *HOT FUDGE & MEXICAN HONEY* 9.00

CHOCOLATE CHIP BREAD PUDDING *CRÈME ANGLAISE* 9.50

CRÈME BRULEE 10.00

BRUNCH

CHALLAH OR RAISIN WALNUT FRENCH TOAST
FRESH BERRIES 16.50

EGGS BENEDICT
SWISS CHEESE, COTTO & HOLLANDAISE SAUCE 14.00

CHORIZO & EGGS
ONIONS, WHITE TOAST & CHICKEN GRAVY 13.00

STUFFED POBLANO PEPPER
SCRAMBLED EGGS & CHEESE, GRITS & TOMATILLO SAUCE 15.00

SMOKED SALMON PLATTER
THREE ONION CREAM & RYE TOAST 15.00

CAJUN SHRIMP TOAST
ROCK SHRIMP, COLLARD GREENS & CAJUN SPICES IN SHRIMP SAUCE 15.00

QUICHE DU JOUR
WARM QUICHE WITH MIXED GREENS 11.00

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