

BIRCH

dinner

appetizers

| | |
|---------------------------------------------------------------------------------------|----|
| FRESH OYSTER | 16 |
| ½ dozen East coast oysters, red wine & shallot mignonette | |
| GREEN SALAD | 12 |
| roasted beets, sherry vinaigrette, gruyère cheese | |
| DAILY SOUP | 10 |
| Swiss-Danish craftsmanship | |
| WARM SEAFOOD ENCROUTE | 18 |
| Vin blanc poached shrimp, clams, mussels on baby spinach | |
| SHRIMP NIÇOISE SALAD | 15 |
| haricots verts, fingerling potatoes, shallot, tomato, olives, capers | |
| BEEF TARTARE | 16 |
| dry-aged beef, shallots, cornichon, toasted baguette | |
| WARM SALAD | 17 |
| braised endive, golden delicious apple, shallots, toasted walnuts, Danish blue cheese | |

mains

| | |
|-------------------------------------------------------------------------------|----|
| RACK OF LAMB | 32 |
| ratatouille, black olive jus | |
| NY STEAK | 34 |
| 10oz. dry-aged striploin, frites, haricots verts | |
| SEA SCALLOPS | 32 |
| pan-seared scallop, cauliflower purée, sultana & caper berry sauce, pine nuts | |
| STEAMED MEDITERRANEAN SEABASS & SHRIMP | 32 |
| green asparagus, grapefruit, watercress, citrus vin blanc | |
| QUEBEC DUCK CONFIT | 32 |
| sautéed endive, roasted potato, bacon, grapes, shallots, sauce diable | |
| SPRING RISOTTO | 28 |
| green asparagus, fava beans, fresh basil, white wine, parmesan | |
| BIRCH BURGER | 22 |
| house-made beef burger, blue cheese | |

three-course prix fixe

38

| |
|----------------------------------------------------------------|
| DAILY SOUP |
| □ |
| MOULES & FRITES |
| white wine steamed mussels, shallots, parsley, diced tomato |
| □ |
| PEACH SORBET |

sides

| |
|-------------------------------------|
| POMMES FRITES 7 |
| aioli |
| RATATOUILLE 7 |
| zucchini, eggplant, tomato, peppers |
| HARICOTS VERT 7 |