



New American Brasserie

**MENU DE SANTÉ**

Vitamin and antioxidant rich items, low in saturated fats and calories, yet high in flavor and variety.

**STARTERS**

**SCALLOP AND CRAB CEVICHE 15**

On a crispy wonton, with tobiko caviar and wasabi aioli 126 calories

**GRILLED VEGETABLE AND LENTIL GRIDDLE CAKES 10**

With coconut-laced yogurt raita, fiery green bean salad, and peppered mango 127 calories

**ROASTED EGGPLANT SALAD 9**

With sun-dried tomatoes, basil, spinach, crumbled feta,  
and pesto vinaigrette with Asiago crisp 117 calories

**TUSCAN STYLE VEGETABLE SALAD 11**

With white bean mousse, basil oil, tomato concassé, and sesame crackerbread 122 calories

**ROASTED WINTER SQUASH SOUP 9**

With pepitas, tomatoes, and tomatillo-ancho coulis 188 calories

**MAIN COURSES**

**BLACK SESAME SEA SCALLOPS 29**

With an Asian vegetable salad, spicy sesame dressing, piquant tuile, and wasabi aioli  
395 calories

**JASMINE RICE CAKES 23**

Served with vegetable stir-fry, cucumber salad, cashews, tofu, and sweet corn fritters  
365 calories

**CALYPSO SEAFOOD NAGE 26**

Shrimp, warm water lobster, clams, and sliced fish slowly simmered in a coconut-lobster broth,  
with yams, julienne vegetables, and steamed rice  
550 calories

**SPICY BAR-B-QUE TEMPEH 19**

With warm rice noodle salad, steamed bok choy, and a mango-chili and coconut coulis 395 calories

**GRILLED CACHE VALLEY RED TROUT 27**

With black bean and pepper salsa, spicy yams, and a warm, roasted chili vinaigrette 490 calories

## **SIGNATURE STARTERS**

### **TOWER OF AHI AND HAMACHI 16**

With tobiko caviar, pineapple shoyu, and wasabi aioli

### **FOUR CHEESE RAVIOLI 11**

With slow roasted tomato fondue and cherry tomato salad

### **WARM DUCK CONFIT 14**

With prunes de Noël, frisée, and plum-black pepper demi-glace

### **ORGANIC BABY GREENS 9**

Tossed with sherry vinaigrette, pine nuts, golden raisins, and Gorgonzol

### **LOBSTER BISQUE “SIAM” 10**

With coconut, lobster, and basil crème

## **SIGNATURE ENTRÉES**

### **BLACK PEPPER CRUSTED VENISON MEDALLIONS 32**

Served with a blackberry-shiitake jus, roasted beets, and cranberry-orange marmalade

### **STEAK FRITES 36**

Certified Angus New York cut, with crispy fries, watercress, and house-made Worcestershire  
(low carb substitute with braised greens, add \$3)

### **ONO-ONO 31**

Pacific Ono served two unique ways: one grilled and served with Asian stir-fry and topped with spicy island chutney; and one wasabi seared, served with a warm napa cabbage and rice noodle salad, topped with pickled shallots and peanuts

### **BASIL ROASTED NATURAL CHICKEN BREAST 26**

Served with tomato fondue and a Parmesan roasted tomato

### **COFFEE-RUBBED PORK TENDERLOIN 28**

Roasted, sliced and served with braised greens, tomato béarnaise black truffle mashed potatoes, roasted carrots, and sautéed forest mushrooms

“At 350 Main, we strive to use only the freshest available products for menu preparation: those that are naturally or organically grown, and environmentally responsible whenever possible. Our focus is your satisfaction and safety.”

Bon Appétit! Chef Michael LeClerc