

Adelaide's

Appetizers

Whipped Burrata Tomato Duo, Castelvetrano Olives, Sweet & Spicy Peppers, Basil, EVOO, Aged Balsamic	12
Stuffed Artichoke Aromatic Vegetables, White Beans, Parmesan, Lemon, Garlic, Wine, Garden Gremolata	14
Flight of Fish Poached Salmon Mousse, Smoked Michigan Whitefish Pâté, Idaho Trout Spread, Crusty Grilled Bread, Crème Fraiche, Scallions	14
Tuna Tartare Shallot, Garlic, Preserved Lemon, Fried Capers, Piment d'Eslette Peppers	22
Oysters Continental Spinach, Absinthe, Brown Butter Crumb, Black American Caviar	18
Jumbo Shrimp Cocktail Tomatoes, Celery, Horseradish, Lemon, Cocktail Sauce	18
Charcuterie and Chef Selected Cheese Cured Meats, Artisan Cheeses, Fruit, Nuts	18

Salads & Soup *To any salad, add Chicken \$12, Shrimp \$14, Salmon \$14, Steak \$22*

Grilled Romaine Wedge Salad Crumbly Blue Cheese, Pickled Shallot, Tomato, Pork Belly, Creamy Maytag Dressing	12
Adelaide's Garden Baby Greens, Apples, Blueberry, Chevre, Candied Marcona Almonds, Nasturtium, Poppy Vinaigrette Dressing	12/18
Caesar Salad Romaine, Parmesan, Anchovy, Garlic Croutons, House-made Dressing	12/18
Simple House Salad Wild Arugula, Tomato, Cucumber, Shaved Red Onion, Champagne Vinaigrette Dressing	8/14
Bookbinder Soup Tomato Broth, North Atlantic Cod, Oysters, Tomatoes, Peppers, Leeks, Celery, Sherry	12

Entrées

Oven-roasted Whole Stuffed Idaho Trout Fregola Sarda Pasta, Braised Kale, Goat Cheese, Lemon Beurre Blanc, Walnut Dust	38
Faroe Island Salmon Spring Couscous, Trio of Local Peas, Carrot, Lemon-Butter Fondue	38
Seared Scallops Fava Beans, Sweet & Sour Rhubarb, Charred Spring Onion, Brown Butter Crumb	38
Pan-roasted Gnocchi Locally Foraged Ramps, Spinach, Crispy Mushrooms, Marinated Mushrooms, Aged Gouda	28
Chicken Provençal Fondant Potato, Carrots, Olives, Dates, Tomato, White Wine, Fines Herbes	34
Roasted Loin of Rabbit Spring Vegetable Ragout, Carrot Puree, Pickled Mustard, Black Garlic, Tiny Greens	38
Chargrilled Hanger Steak Roasted Potatoes, Asparagus, Caramelized Shallot, Garlic Chips, Demi-glace	44
Prime Rib of Beef 10oz Duchess Cut Au Jus, Potatoes Adelaide, Grilled Asparagus, Horseradish Crème	36

Side Dishes to Accompany Your Dinner

Spring Vegetable Ragout. Butter-glazed Rainbow Carrots. Couscous with Trio of Local Peas. Braised Kale. Potatoes Adelaide.	10 ea
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Chef Isaac Layzod

At the **Asa Ransom House, 10529 Main Street, Clarence, NY 14031 716-759-2315 www.asaransom.com**

Adelaide's

Dessert

Bourbon Chess Cake 12

A decadent butter cake made with Kentucky Bourbon

Chocolate Royale 14

*An extravagant trio of house-made chocolate: dense chocolate cake,
chocolate ice cream and dreamy chocolate sauce*

Crème Brûlée with Seasonal toppings 10

Sumptous traditional preparation accompanied by strawberry & rhubarb

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