

# Moro's Table DINNER MENU

## HORS D'OEUVRES

<i>Soup du Jour</i>	MP
<i>Pommes Frites</i> with Spiced Aioli	6.50
<i>Side Salad</i> with Ginger Miso or Lemon Vinaigrette	6
<i>Sautéed Chicken Liver Crostini</i>	8
with Baby Greens	
<i>Baked Oysters</i> with Truffle, Smoked Bacon & Parmesan	12
<i>Pan Seared Pot Stickers</i> with Pineapple Chili Sauce	8
<i>Sautéed Hudson Valley Foie Gras</i>	22
with Caramelized Poached Pear & Strawberry Gastrique	
<i>Lump Crab Cakes</i> with Remoulade	12
<i>Cheese Plate</i> With Apples, Pears, Olives, Mostarda and Grilled Bread	11

## SUSHI

Spicy Tuna Roll	9.00
California Roll	7.00
Vegetable Roll	7.00
Spider Roll	10.00
Shrimp Roll	9.00
Tempura Scallop Roll	9.50
Smoked Salmon Roll	8.50
Crab & Tempura Zucchini Roll	9.50
Yellowtail Hamachi & Wasabi Tobiko Roll	9.50
Octopus Sushi with Wasabi & Sesame Soy	9.00

## MUSSELS, MUSSELS, MUSSELS

<i>Spicy Red Curry &amp; Ginger</i>	9.50
<i>Pernod, Fennel &amp; Garlic</i>	9.50
<i>Smoked Bacon &amp; Mushrooms</i>	9.50
<i>Parsley &amp; White Wine</i>	9.50
<i>POMMES FRITES with Mussels</i>	add 6

## LES SALADES

<i>Romaine Hearts a la Caesar</i> with Tomatoes & Kalamata Olives	8
<i>Roasted Beet Salad</i> with Baby Greens, Local Goat Cheese & Candied Pecans	8
<i>Baby Spinach and Sautéed Pear</i> with Roasted Mushroom, Blue Cheese & Tomato Bacon Vinaigrette	8
<i>Salad Lyonnaise</i> with Soft Poached Egg, Bacon, Frisée & Walnut Vinaigrette	9
<i>Belgian Endive Salad</i> with Granny Smith Apples, Stilton Cheese, Candied Balsamic Walnuts & Hazelnut Vinaigrette	9

## SMALL & LARGE PLATES

available in appetizer or entrée sized portions

<i>Grilled Farm Chicken</i> with Potato Croquette, Roasted Carrot, Fennel and Chicken Jus	14/23
<i>Shrimp Risotto</i> with Roasted Peppers, Melted Tomatoes, Peas & Roasted Broccoli	14/23
<i>Grilled Pork Tenderloin</i> with Goat Cheese and Rosemary Potatoes Au Gratin, Roasted Asparagus and a Cherry and Ancho Chili Barbeque	15/25
<i>Seafood &amp; Lobster Paella</i> with Shrimp, Lobster, Cod, Mussels & House Made Sausage	22/32
<i>Teriyaki Broiled Salmon</i> with Creamed Leeks, Potatoes and English Peas	14/24
<i>Angus Reserve Sirloin</i> with Roasted Potato, Carrots, Parsnips and Horseradish Crème Fraiche with a Burgundy Reduction	15/25
<i>Pan Seared Scallops</i> with Sweet Corn Succotash, Fresh Pea Shoots & Lime	19/29
<i>Fork Tender Beef Short Rib</i> with House Barbeque, Mashed Potato Puree and Asparagus with Cheddar Mornay	29
<i>Angus Burger</i> ~ 10.50 <i>Angus Cheese Burger</i> ~ 11.50	