

Madeline Bistro

18621 Ventura Blvd. Tarzana, CA 91356

Dinner Menu (June 2005)

Starters

Mushroom bisque Pan-roasted oyster mushrooms, tempeh bacon, parsley oil	6
Raw asparagus soup White asparagus foam, orange oil, cucumber summer roll, beet citronette	8
Mediterranean chopped salad Farmer's cheese, baby arugula, basil vinaigrette	8
Red beet tartare Warm tofu cheese crouton, English cucumber, basil oil	8
Shiitake mushroom sushi Avocado, kinpira, wasabi, pickled ginger	7

Entrees

Artichoke tortellini Sun-dried tomatoes, roasted peppers, olives, crispy black kale, artichoke coulis	14
Raw wild mushroom ragout Cucumber "cappelini", baby squash ratatouille, garlic creme	15
Thai red curry Pan-roasted tofu, basmati rice cake, late spring baby vegetables	14
"Chicken"-fried seitan Mashed potatoes, pan gravy, baby carrots, haricots verts	12
Asian tacos Shredded seitan in wontons, kinpira, tropical fruit, sesame-spinach salad	13
Portobella mushroom filet mignon Polenta, butter-poached white asparagus, black kale, mushroom demi-glace	16

Cheese

Hickory-smoked farmer's cheese Strawberry-rhubarb napoleon, baby arugula, balsamic glaze	7
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Dessert

Crème brulee Vanilla bean custard, strawberries, whipped crème	7
Raw blueberry-lavender soup Strawberry-kiwi-lemon sorbet terrine, macadamia tuile	7
Peach Degustation Poached with almond mousse, linzertorte, lemongrass-infused sorbet	7
Banana's foster split Vanilla ice crème, hot fudge, caramel, raspberry coulis, whipped crème	7
Flourless chocolate cake Whipped creme, raspberry coulis, crème anglaise	7