

The blue potato menu

Menu for the months of February and March 2007

Please feel free to take this copy of the menu home with you as a memento of your meal

Non vegetarian

<p>Starters Salad of mixed greens, apples and Pancetta, blue cheese dressing. Rs 350</p> <p>East asian style Crisp confit of pork, blackbean dressed salad leaves Rs 300</p> <p>French Country Pate, toasts, Cornichon and Onion Pickles Rs 300</p> <p>Pan fried Froie Gras, sour cherry, Rocket and Balsamic reduction Rs 1300</p> <p>Bacon wrapped chicken Espetada, Rocket and Walnut Pesto Rs 300</p> <p>Crispy fried Squid salad, Coriander and pepper dressing Rs 300</p> <p>The Blue Potato Prawn Cocktail Rs 400</p> <p>Wafer thin slices of Norwegian Smoked Salmon, beetroot and horseradish slaw Rs 800</p> <p>Soup Tuscan bean and bacon soup, pesto crostini Rs 230</p> <p>Mains Seafood Risotto, with cherry tomatoes and ginger oil drizzle Rs 440</p> <p>Pan fried fillet of Salmon, warm potatoes, rocket, dill and mustard mayonnaise Rs 900</p>	<p>Mains (continued) Szechuan pepper crusted fillet of seabass, baby potatoes, green beans and tomato vinaigrette Rs 550</p> <p>Pan seared Sea Scallops, kafir lime leaves and lemongrass over ginger tossed noodles Rs 1200</p> <p>Hot fire roasted prawns, cous cous, Moroccan harissa dressing Rs 680</p> <p>Butter poached chunks of fresh east coast lobster, scented with fennel seeds served on shell Rs 980</p> <p>Spaghetti in traditional carbonara sauce with arugula Rs 440</p> <p>New zealand Lamb chops, Chickpea mash, Lemon, cumin dressing Rs 1100</p> <p>Pan fried Breast of Duck, braised Red Cabbage, Orange, Cranberry reduction Rs 750</p> <p>Chicken Braised in Red Wine sauce, crushed Garlic Potatoes Rs 600</p> <p>Pan fried Breast of Duck, crushed potatoes, Blackcurrant jus Rs 500</p> <p>Tenderloin fillet, cooked to preference, thick cut Fries and Horseradish Cream or with garlic mushroom sauce Rs 500</p> <p>The Blue Potato mixed grill, new Zealand lamb, star anise roast pork, tenderloin fillet, pan fried duck Rs 1100</p>	<p>Happenings during February and march at the blue potato (Please ask for details)</p> <p>February the 15th and 29th and march the 14th and 28th live dinner jazz please make reservations prior to the evening, jazz from 9 - 11</p> <p>valentines day, February 14th, an evening for lovers live romantic jazz with a choice of either 'the love menu' or a la carte please make reservations prior to the evening, jazz from 9 - 11</p> <p>Sundays, February the 17th and 24th</p> <p>Cookery master classes with shaun kenworthy</p> <p>Sunday the 17th "vegetarian foods for a healthy living"</p> <p>Sunday 24th "Chocolate and simple desserts"</p> <p>Classes will cost Rs 950 per person inclusive of taxes. please make sure you book early as there will only be limited places. 3pm arrival with tea, coffee, soft drinks, cakes and snacks, classes will start at 3.30 and followed by hi tea.</p>
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Vegetarian, Desserts and Beverages

<p>Starters Caesar Salad, Pesto croutons, semidried Tomatoes, shards of parmesan Rs 280</p> <p>Tartlette of baked vegetables, homemade feta, pesto oil dressing Rs 280</p> <p>3 cheese corn fritters, mustard and apple relish, mesclun salad Rs 280</p> <p>Bruscetta of olives, sweet peppers, tomatoes and mozzarella Rs 280</p> <p>Mushroom and garlic pate, rocket and crispy herb pita chips Rs 300</p> <p>Moroccan cous cous with Stuffed baby artichokes Rs 300</p> <p>soup cream of carrot and coriander Rs 200</p> <p>White bean and porcini mushroom Rs 200</p> <p>Mains Moussaka of sundried tomatoes and root vegetable bolognese Rs 380</p> <p>Asparagus filled Pancake with Cheddar and Mustard glaze Rs 400</p> <p>Parpadelle with saffron cream and sun dried tomatoes Rs 380</p>	<p>Mains (continued) Penne Pasta, Tomato, sweet Pepper, Garlic and Olive Ragu Rs 380</p> <p>Rotola of Sun dried Tomatoes and Ricotta, served over roasted peppers Rs 400</p> <p>Potato Gnocchi, tossed with Parmesan, fine Herbs and lemon oil Rs 380</p> <p>Saffron risotto, pan fried oyster mushrooms, truffle oil Rs 400</p> <p>Desserts White chocolate Irish cream and banoffee trifle Rs 240</p> <p>The blue potatoes spiced sunken Chocolate Pudding, pistachio ice Cream Rs250</p> <p>Brandy soaked Figs, Apricots and Prunes, Vanilla ice cream and biscotti Rs 270</p> <p>Warm pear and walnut Crumble Tartlet with Caramel Ice Cream Rs 240</p> <p>Caramel pannacotta, raisins, roasted nuts and cinnamon toast Rs 240</p> <p>strawberry Pavalova Rs 240</p> <p>Blue potato Dessert sampler Rs 350</p> <p>Plate of international Cheeses, homemade Spiced Apple Chutney and Biscuits Rs 350</p>	<p>Beverages After Dinner Coffee press Rs 130</p> <p>Darjeeling Tea Rs 120</p> <p>Orange and Cranberry juice Rs 130</p> <p>Fresh lime soda Rs 75</p> <p>Mint and Lemon iced tea Rs 75</p> <p>Orange juice Rs 85</p> <p>Cranberry juice Rs 85</p> <p>Strawberry lemonade Rs 120</p> <p>Grape juice Rs 85</p> <p>Pineapple juice Rs 85</p> <p>Tomato juice Rs 85</p> <p>Virgin mary Rs 120</p> <p>Coke Rs 85</p> <p>Diet coke Rs 85</p> <p>Fanta Rs 85</p> <p>Sprite Rs 85</p> <p>Club soda Rs 60</p> <p>Himaliya mineral water Rs 85</p>
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Please understand, when putting together this menu, my focus is that each plate is meticulously put together to make up what I feel is to be the perfect plate for each person and a meal that should be eaten course wise.

Local taxes as applicable

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