



# BEACON



NEW AMERICAN  
OPEN FIRE COOKING

## Open Fire Specialties ...

- Grilled Smoked Pork Belly *shishito* 14.
- Wood Oven Charred Shrimp *garlic* 18.
- Roasted Asparagus & Egg *parmesan* 13.
- Beefsteak Mini-Burgers (3) *brioche* 15.
- Wood Roasted Artichoke *gremolata* 15.
- Chicken Livers & Lamb Kidneys *herbs* 13.
- Wood Roasted Oysters *shallots & verjus* 18.
- Waldy's Wood Oven Pizza *wild mushrooms* 17.
- Wood Oven Meatballs *polenta & baby greens* 15.
- Sausage Mixed Grill *apple salad* 17.
- Wood Roasted Bone Marrow *toast* 15.
- Wood Roasted Crab Cake *citrus slaw* 17.

## Salads, Soups ...

- Watercress, Endive & Pear *balsamic* 14.
- Pumpkin Apple Soup *spiced spun sugar* 13.
- Roast Crisp Sweetbreads *caperberries* 17.
- Baby Field Greens & Herbs *goat cheese* 12.
- Classic Caesar 15. w/Wood Roast Chicken 25.
- Half Chilled Roast Lobster *dijon* 18.
- Grilled Shrimp Cocktail *jalapeños* 17.
- Roast Lobster Soup *fennel & cognac* 14.
- Arugula & Warm Potatoes *parmesan* 13.

## Meats

- Grilled Filet Mignon *cabernet & wild mushrooms* 31.
- The Beacon Burger *choice of cheese w/fries or salad* 19.
- Dry Aged Porterhouse for Two *rosemary [per person]* 32.
- Wood Grilled Elysian Farms Lamb *nose to tail* 30.
- Grilled Stout Braised Short Ribs *crisp onions* 28.
- Spit Roasted Suckling Pig *mole flavors* 29.
- Grilled NY Sirloin Steak *foie gras butter & shallots* 32.

## Poultry

- Wood Oven Duck Leg Confit *fingerling potatoes* 22.
- Spit Roasted Ten Herb Chicken *panzanella salad* 27.
- Beacon Chopped Roast Chicken Salad *tossed* 26.

## Seafood

- Seared Sea Scallops *almonds & chipotle* 30.
- Wood Roasted Lobster *lemon-basil butter p/a.*
- Grilled Swordfish Steak *mustard crust* 32.
- Wood Roasted Salmon *watercress & horseradish* 29.
- Seared Tuna Nicoise Salad *olives & haricots* 28.
- Roasted Shrimp & Lobster Salad *basil* 31.
- Tuna Burger *tomato-ginger chutney w/fries or salad* 22.

## Pasta

- Roasted Winter Vegetable Risotto *pecorino* 26.
- Wild Mushroom Ravioli *artichoke broth* 22.
- Angel Hair Pasta *bacon & fresh tomato* 18.

## Etc ...

- Grilled Shishito Peppers 7.
- Roasted Mashed Potatoes 8.
- Cured Meats & Cheese Platter 16.
- Roast Fingerling Potatoes 8.
- Beacon's Garlic Fries 9.
- Haricot Verts 8.
- Roasted Garlic Bulb 6.
- Brussels Sprouts with Chestnuts 8.
- Beacon's B&B Pickles 3.
- Creamed Spinach 8.
- Mixed Olives with Orange Zest 4.
- Roasted Wild Mushrooms 9.
- Anson Mills Cheese Polenta 7.



CHEF/CO-OWNER WALDY MALOUF  
SERGIO LOPEZ, CHEF DE CUISINE



# BEACON



## Specialty Cocktails \$12

**IRISH SAGE** Jameson's, Fresh Sage & Lemon

**WOOD ROASTED PINEAPPLE MOJITO** Spiced Rum, Mint, Lime

**CRANBERRY MARGARITA** Cinnamon Oil, Cranberry Relish

**FROSTY GRAPE** Ciroc Vodka, Cointreau, White Grape Juice, Prosecco

### THE PERFECT PEAR

*D.H. Krahn Gin, Roasted Pear, Elderflower & Fresh Lime*

## Champagne & Sparkling *by the glass*

**Prosecco** Astoria, Veneto, Italy NV 9.

**Cava 1+1=3 Brut**, Catalonia Spain NV 13.

**Champagne Brut La Caravelle Cuvee Nina** NV 18.

**Rosé Champagne Bellefon Cuvée des Moines** NV 22.

## Wine by the Flask *250 ml carafe (bottle price)*

### WHITE

**Muscadet** 2007 Luc Choblet, Loire Valley, France 9. (26.)

**Sauvignon Blanc** 2008 Cairnbrae Marlborough, NZ 14. (40.)

**Pinot Gris** 2008 Four Graces, Dundee Hills, Oregon 15. (43.)

**Chardonnay** 2007 Millbrook *Proprietor's Reserve*, NYS 12. (34.)

**Rose** 2007 Bonny Doon, Santa Cruz, California 9. (26.)

### RED

**Pinot Noir** 2007 Millbrook, NYS 12. (34.)

**Grenache** 2008 Viña Borgia, Borja, Spain 9. (26.)

**Pinot Noir** 2007 Kings Ridge, Newberg, Oregon 17. (49.)

**Cabernet Sauvignon** 2006 Selby, Sonoma, California 17. (49.)

**Zinfandel** 2007 Ridge *Three Valleys*, Sonoma, California 17. (49.)

## Dessert Wine *by the Glass*

**Muscat Late Harvest** 2004 Foris Vineyards, Oregon 9.

**Moscato D'Asti, Bricco Quaglia** 2007 La Spinetta, Italy 11.

**Vidal Ice** Lamoreaux Landing, Finger Lakes 2007 15.

**Riesling Beerenauslese** 1999 Franz Karl Schmitt, Germany 25.

## The Short List *Ask to see our Full Wine List.*

### \$30

2748 **Pinot Grigio** 2008 Mont Asolo, Veneto, Italy

2627 **Chardonnay** 2007 Michael Sullberg, Sonoma, California

2781 **Rose** 2008 Château Penin, Bordeaux, France

2982 **Malbec** 2008 Lancatay, Mendoza, Argentina

2954 **Shiraz** 2006 Wishing Tree, Western Australia

### \$40

2725 **Sauvignon Blanc** 2008 Mudhouse Marlborough, New Zealand

2632 **Chardonnay** 2007 Heron, California

2952 **Rioja Crianza** 2005 El Coto, Rioja, Spain

2873 **Syrah** 2006 Laurent Miquel, Languedoc, France

2980 **Cabernet Sauvignon** 2007 Taymente, Mendoza, Argentina

### \$50

2772 **Sancerre** 2008 Pascal Jolivet, Loire Valley, France

2640 **Chardonnay** 2007 Costello, Napa Valley, California

3062 **Pinot Noir** 2007 Brooks, Willamette Valley, Oregon

2868 **Côtes du Rhône** 2006 Domaine St. Gayan, France

3021 **Merlot** 2007 Nelms Road, Columbia Valley, Washington

### \$60

2674 **Rully** 2006 Olivier Leflaive, Burgundy, France

2626 **Chardonnay** 2007 Newton *Red Label* Napa Valley, California

3063 **Pinot Noir** 2006 Rozak, Santa Rita Hills, California

2846 **Listrac-Medoc** 2005 La Caravelle, Bordeaux, France

3018 **Cabernet Sauvignon** 2007 Twenty Rows, Napa Valley

PLEASE ASK TO SEE OUR FULL WINE & BEVERAGE LISTS

## Prix Fixe Menu

Winter 2010

*Lunch \$29. | Dinner \$42.*

*Any 2-Courses | 3-Courses*

### APPETIZER

**Pumpkin Apple Soup** *spiced spun sugar*

**Baby Field Greens & Herbs** *goat cheese*

**Arugula & Warm Potatoes** *parmesan*

### MAIN COURSE

**Roasted Winter Vegetable Risotto** *pecorino*

**Spit Roasted Ten Herb Chicken** *panzanella salad*

**Wood Roasted Salmon** *watercress & horseradish*

### DESSERT

**Ginger Bread Pudding** *cinnamon ice cream*

**Devil's Food Chocolate Cake** *smoked vanilla ice cream*

**Trio of Sorbet** *daily flavors*

## Winter Desserts

**\$9 (SOUFFLÉS \$12)**

### Beacon Specialty Soufflés

*Chocolate-Chocolate Chip, Mixed Berry  
or Bourbon-Pecan 12.*

*(Please Pre-Order or Allow 15 Minutes)*

**Ginger Bread Pudding** *cinnamon ice cream*

**Devil's Food Chocolate Cake** *smoked vanilla ice cream*

**Cappuccino Crème Brûlée** *saffron almond tuile*

**Pumpkin Cheesecake** *cranberry citrus compote*

**Caramelized Apple Pancake** *cognac ice cream*

**Wood Roasted Strawberries** *cheesecake ice cream*

**Selection of Housemade Ice Creams and Sorbets**

*Ask your server for today's flavors*

**Assorted Biscotti 5.50**

PASTRY CHEF, KISSIMA SISOHO

