



# Kevin's Thyme

FINE CATERING • CAFE • GOURMET TAKEOUT

## Appetizers

**ROCKET SHRIMP  
SPICY SAMBAL SAUCE**  
14

**WASABI CRAB CAKE  
EDAMAME SUCCOTASH AND SPICY SRIRACHA SAUCE**  
11

**BABY GREEN SALAD  
BALSAMIC POACHED FIGS, CANDIED WALNUTS, GOAT CHEESE AND PORT WINE CRANBERRY-  
RASPBERRY VINAIGRETTE**  
11

**FLASH FRIED CALAMARI  
GARLIC LEMON AIOLI**  
11

**PAN SEARED SCALLOPS  
SERVED OVER POTATO PANCAKES AND BEET PINOT NOIR REDUCTION**  
12

**PAN SEARED SCALLOP AND FOIE GRAS SANDWICH  
CRANBERRY HUCKLEBERRY SAUCE**  
20

**STUFFED RED BLISS POTATO  
CHEDDAR CHEESE, BACON AND SCALLIONS**  
8

## Entrées

**CERTIFIED BLACK ANGUS GRILLED FLAT IRON STEAK  
MASHED POTATO, SAUTÉED CARROTS AND CABERNET SAUCE**  
25

**PAN SEARED SALMON  
ISRAELI COUSCOUS, SAUTÉED SPINACH AND HONEY SESAME SOY GLAZE**  
25

**GRILLED WILD LINE CAUGHT SOUTHWEST SWORDFISH  
ISRAELI COUSCOUS, SAUTÉED SPINACH, HONEY JALAPEÑO GLAZE AND RED ONION MARMALADE**  
28

**PAN ROASTED RACK OF LAMB  
CREAMY HERB POLENTA, SAUTÉED ASPARAGUS AND CRANBERRY LAMB JUS LIE**  
38

**14 OZ CENTER CUT BERKSHIRE GRILLED PORK CHOP  
MASHED POTATOES, SAUTÉED ASPARAGUS AND ROSEMARY DIJON JUS LIE**  
27

**SPICY PENNE CRAWFISH PASTA  
PLUM TOMATO, SCALLIONS, CRUSHED RED PEPPER FLAKES AND WHITE WINE LOBSTER BROTH**  
20

**MILK FED CENTER CUT GRILLED VEAL CHOP  
CREAMY HERB POLENTA AND SAUTÉED VELVET PIOPINI MUSHROOM MADERA SAUCE**  
46

**PEPPERCORN CRUSTED TUNA  
ISRAELI COUSCOUS, SAUTÉED SPINACH, SUN-DRIED TOMATO AND BALSAMIC GLAZE**  
28

**PAN SEARED MASCOVY DUCK BREAST  
ISRAELI COUSCOUS, SAUTÉED SPINACH AND ORANGE CHOCOLATE ESPRESSO SAUCE**  
22

**KEVIN'S FAMOUS CHIANTI BRAISED BOLOGNAISE  
SLOWLY BRAISED BEEF, VEAL AND PORK IN CHIANTI WINE, TOMATOES AND DEMI-GLAZE WITH  
FARFALLE PASTA**  
20

**SPECIALTY GAME, MEATS, FOIE GRAS AND MUSHROOMS FROM D'ARTAGNAN.  
FISH FROM PETER'S FISH MARKET AND FULTON FISH MARKET.  
PRODUCE FROM BLOOMING HILL FARMS, NEW YORK STATE.  
POULTRY FROM GOFFLE FARMS.**