



Refectory

REFECTORY RESTAURANT

1092 BETHEL ROAD

COLUMBUS OH 43220

614-451-9774 REFECTORY.COM

*MENU SUBJECT TO CHANGE

COLD HORS D'OEUVRE

ALPACA TERRINE

WITH PISTACHIO, BLACK OLIVES, AND CRANBERRIES,
LAVENDER VINAIGRETTE AND GRIOTTINE 15.

ROASTED GOAT CHEESE

WITH SHALLOTS AND OLIVE OIL, GARNISHED WITH RED BEETS 11.

SMOKED SALMON & LOBSTER 'PAUPIETTE'

WITH HERRING CAVIAR, SPRING HERBS, CRÈME AIGRELETTE 15.

TUNA TARTAR

WITH GREEN PEPPERCORN EMULSION,
AVOCADO COMPOTE AND PEA COULIS 15.

BABY PORTABELLA

AND CHICKEN FOIE GRAS, AGED BALSAMIC JUS 12.

CHILLED TOMATO VELOUTÉ

WITH RED BELL PEPPERS, CUCUMBERS
AND SHRIMP COURT BOUILLON 11.

RUSSIAN OSSETRA CAVIAR

SERVED WITH POTATO BLINIS 125.

HOT HORS D'OEUVRE

SCALLOP POMPONETTE

ACCENTED WITH SPINACH, 'BONNE FEMME' SAUCE 12.

MARBLE OF ESCARGOT

LAYERED WITH SHIITAKE MUSHROOM, GARLIC PARSLEY BUTTER 15.

SHRIMP PROVENÇALE FEUILLETÉE

WITH OLIVE OIL, PETITE TOMATOES AND ESSENCE OF PERNOD 13.

SWEETBREAD LASAGNA

WITH CELERY AND WHOLE GRAIN MUSTARD SAUCE 15.

SOUPE & SALADE

MUSSEL SOUPE

WHITE WINE AND SHALLOTS
IN A SAFFRON CREAM 10.

SOUPE DU JOUR

MARKET PRICE

*CAESAR SALADE CLASSIC

IN A GARLIC LEMON VINAIGRETTE
WITH GRATED PARMESAN 7.

PETITE MESCLUN SALADE

MAPLE SYRUP VINAIGRETTE 5.

GRILLED ARTICHOKE SALADE

WITH RABBIT CERVELLAS,
CRIOLLA VINAIGRETTE 11.

HEIRLOOM TOMATO SALADE

WITH ROSETTE DE LYON,
CORSICAN FETA CHEESE,
WILD CAPER VINAIGRETTE 12.

VEGETARIAN SUGGESTIONS

PETITE MESCLUN SALADE 5.

VEGETARIAN CHILLED
TOMATO VELOUTE 7.

VEGETARIAN
ARTICHOKE SALADE 9.

VEGETARIAN HEIRLOOM
TOMATO SALADE 7.

VEGETARIAN PORTABELLA 9.

ROASTED GOAT CHEESE 11.

EUROPEAN
CHEESE PLATE 14.

FRESH VEGETABLES
AND PASTA WITH RED
BELL PEPPER COULIS 15.

SEPARATE MENU AVAILABLE
FOR OUR YOUNGER GUESTS

GLUTEN FREE SELECTIONS
AVAILABLE

WE CANNOT LIST EVERY INGREDIENT
ON THE MENU. PLEASE NOTIFY US
OF ANY FOOD ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE RISK OF **FOODBORNE**
ILLNESS, ESPECIALLY WITH CERTAIN
MEDICAL CONDITIONS.

MEAT & POULTRY

FILET MIGNON
FINISHED WITH CARDAMOM SAUCE 38.

BEEF SHOULDER TENDERLOIN "AUX 3 POIVRES"
ACCENTED WITH A GREEN PEPPERCORN SAUCE 28.

DUET OF VEAL MEDALLION & BISON LOIN
GRILLED, SERVED WITH HORSERADISH BORDELAISE 36.

ROASTED QUAIL
STUFFED WITH MUSHROOM AND CORN, SERVED
WITH CONFIT OF SHALLOT BORDELAISE 28.

CAJUN MARINATED DUCK BREAST
WITH SOUR CHERRY BEAUJOLAISE 31.

ROASTED LEG OF LAMB FOR TWO
PERSILLADE LAMB JUS, SERVED TABLESIDE 55. *FOR TWO*

TEXAS ANTELOPE
BOURBON BRINED, SAGE & BACON CRUSTED
SERVED WITH AN ACACIA HONEY JUS 39.

SEAFOOD AND SHELLFISH

GRILLED STURGEON
MARINATED IN ARTICHOKE OIL
SERVED WITH FRESH BASIL, BLACK OLIVE VIN BLANC 34.

STEAMED HALIBUT
STEAMED WITH EARL GREY TEA, SERVED WITH ROASTED RED BELL PEPPER,
ONION SOUBISE, TAPENADE AND CHORON-STYLE SAUCE 36.

PAN SEARED SEA SCALLOPS
WITH SHIITAKE MUSHROOMS, SPRING VEGETABLES
AND PURPLE MUSTARD SAUCE 33.

SUPRÈME OF BARRAMUNDI
WHITE TRUFFLE DUXELLE AND LOBSTER VELVET SAUCE 34.

DOVER SOLE & SCOTTISH SALMON DUET
WITH LEMON CAPER SAUCE, TOMATO TARRAGON VELOUTÉ 36.

WHOLE DOVER SOLE SERVED TABLESIDE 46.