



Tuesday, March 9<sup>th</sup> 2010

Soup & Salad

Cream of cauliflower and parsnip soup with truffle oil 7

Mixed greens with sherry-shallot vinaigrette, red grapes, beets & ricotta salata 8

Appetizers

Cheese Plate -- Green Dirt Farm Bossa and Prairie Tomme  
with marinated olives, La Quercia prosciutto and crostini 12

Seared foie gras with parsnip puree, walnut pesto, butternut squash pickles and grilled brioche 13

Roasted quail with warm smoked potato salad and foie gras butter 11

Piedmontese beef short rib ravioli with sage, pecorino romano and heirloom tomato broth 11

Pasta: House made papardelle with braised saddle of lamb, oyster mushrooms, ricotta and preserved lemon 11

Bruschetta: grilled ciabatta with roasted butternut squash, rapini, housemade ricotta and walnuts 9

Fresh crispy calamari with pecorino romano and anchovy aioli 10

Risotto: arborio rice with crispy bacon, roasted beets, beet puree and pecorino romano 9

Seared free range chicken livers with capers, bacon & shallots on garlic crostini 8

Entrees

Striped Bass 25

pan roasted wild striped bass with Spanish chorizo, potato & root vegetable hash and salsa verde  
2007 Von Buhl "Jazz" Estate Riesling

Ribeye 27

grilled porcini rubbed 14oz ribeye steak with lemon bacon butter,  
mashed potatoes and sautéed brussels sprouts  
2007 Decero Cabernet Sauvignon

Arctic Char 26

pan seared arctic char with beluga lentils, cauliflower puree,  
crispy fried oysters and preserved lemon vinaigrette  
2007 Saintsbury Chardonnay

Pork Chop 24

grilled Berkshire Heritage pork chop with creamy polenta,  
broccoli raab and pistachio-red onion relish  
2007 Perrin & Fils Cotes du Rhone Villages

Duck 24

pan roasted duck breast with wild rice & chana dal pilaf, swiss chard and amarena cherry mostarda  
2007 Ridge 3 Valleys Zinfandel

Mussels & Fries 21

steamed mussels with melted leeks, chickpeas, potatoes  
saffron broth & anchovy aioli served with housemade fries  
2007 Sea Turtle Viognier

Desserts

Goat cheese cake with local honey and berries 7

Chocolate & peanut butter lava cake with cocoa sorbet 7

Traditional tiramisu 7

Lemon pistachio semifreddo with lemon sugar cookie 7

Pear berry crisp with vanilla ice cream 7

Grapefruit crème fraîchepanna cotta with citrus tuille 7

Four course tasting menu \$39

Chef de Cuisine: Molly Breidenthal

Consuming raw or undercooked meats or seafood may increase the risk of food borne illness