



Friday, March 12<sup>th</sup> 2010

### Soup & Salad

Sweet potato and roasted garlic soup with bacon 7

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

### Appetizers

Baja dry diver scallop gratin with caperberries and grilled ciabatta 12

Cheese Plate -- Green Dirt Farm Bossa, Dirt Lover and Prairie Tomme  
with marinated olives, La Quercia prosciutto and pistachio red onion relish 13

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

Grilled quail with roasted local baby potatoes, butternut squash and foie gras butter 10

Fresh crispy calamari with pecorino romano and anchovy aioli 10

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

Sashimi of wild yellowtail hamachi with blood orange marmalade and fennel herb salad 13

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

#### Groupers 25

pan roasted "day boat" Baqueta grouper 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

#### Halibut 26

pan seared California halibut 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,  
swiss chard and apple sage brown butter  
2007 Perrin & Fils Cotes du Rhone Villages

#### Duck 24

pan roasted duck breast with wild rice & chana dal pilaf,  
local baby parsnips 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

Ricotta cheese cake with amarena cherries 7

Chocolate & peanut butter lava cake with cocoa sorbet 7

Lemon pistachio semifreddo with lemon sugar cookie 7

Apple berry crisp with vanilla ice cream 7

Grapefruit crème fraîche panna 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