



Thursday, September 2nd 2010

Soup & Salad

- Potato and leek soup with chili oil 6
Mixed greens with local cucumber, red grapes, ricotta salata and sherry shallot vinaigrette 7
Heirloom tomato salad with herbed goat cheese, baby arugula and balsamic vinaigrette 7

Appetizers

- Fresh crispy calamari with pecorino romano and anchovy aioli 10
Tempura fried okra with roasted garlic-jalapeno aioli 8
Seared foie gras on brioche with peach chutney & balsamic caramel 13
Housemade goat cheese gnocchi with basil pesto, cherry tomatoes, squash and hazelnuts 12/22
Seared free range chicken livers with bacon, capers and shallots on garlic crostini 9
Offal Terrine: veal sweetbreads & Green Dirt Farm Lamb with grainy mustard, pickles and crostini 11
Cheese Plate: Green Dirt Farm of Weston, MO
Wooly Rind, Bossa & Prairie Tomme with amarena cherries, La Quercia prosciutto and walnut raisin bread 14

Entrees

- Corvina Bass 26
pan roasted corvina seabass with eggplant caponata, farmer potato salad,
fried okra and heirloom tomato vinaigrette
2008 Easton Sauvignon Blanc
- Pork Chop 25
grilled Heritage Duroc pork chop with rancho Gordo cranberry beans, swiss chard and salsa verde
2007 Ridge "Geyserville" Zinfandel
- Duck 24
pan roasted duck breast with wild rice and chana dal pilaf,
summer squash and amarena cherry mostarda
2007 Loring "Durell" Pinot Noir
- Salmon 25
pan roasted Sockeye salmon with summer corn succotash,
local seasonal vegetables and oyster mushroom ragout
2007 Saintsbury Chardonnay
- Ribeye 28
grilled porcini rubbed 14oz dry aged ribeye steak with foie gras butter,
mashed potatoes and green beans
2007 Decero Cabernet Sauvignon
- Mussels 21
steamed Prince Edward Island mussels with Spanish chorizo,
shallots and white wine served with housemade fries
2007 Van Buhl "Jazz" Riesling

Desserts

- Local blackberry panna cotta with pistachio brittle 7
Chocolate lava cake with chocolate ice cream 7
Goat cheese cheesecake with amarena cherries 7
Orange hazelnut semifreddo with sugar cookie 7
Berry crisp with vanilla ice cream 7
Vanilla bean crème brûlée 7
Four course tasting menu \$39