



Thursday, March 18th 2010

Soup & Salad

- French onion soup with gruyere crostini 7
Mixed greens with preserved lemon vinaigrette, red grapes, beets & ricotta salata 8

Appetizers

- Baja dry diver scallop gratin with caper berries and grilled ciabatta 12
Seared foie gras with parsnip puree, walnut pesto, butternut squash pickles and grilled brioche 13
Grilled quail with mashed potatoes, swiss chard and foie gras butter 10
Fresh crispy calamari with pecorino romano and anchovy aioli 10
Risotto: arborio rice with crispy bacon, roasted beets, beet puree and pecorino romano 9
Pappardelle: fresh wide noodles with duck confit, oyster mushrooms, butternut squash, housemade ricotta and preserved lemon 11
Seared free range chicken livers with capers, bacon & shallots on garlic crostini 8
Cheese Plate -- Green Dirt Farm Bossa, Dirt Lover and Prairie Tomme with marinated olives, La Quercia prosciutto, blood orange marmalade and crostini 13

Entrees

Bass 25

pan roasted Corvina Sea 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

Halibut 26

pan seared California halibut with beluga lentils, cauliflower puree,
crispy fried oysters and roasted beet vinaigrette
2007 Saintsbury Chardonnay

Pork Chop 24

grilled Berkshire Heritage pork chop with creamy polenta,
swiss chard and apple sage brown butter
2008 La Quercia Montepulciano d' Abruzzo

Duck 24

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

Mussels & Fries 21

steamed mussels with melted leeks, chickpeas, potatoes
saffron broth & roasted garlic aioli served with housemade fries
2007 Sea Turtle Vignier

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
Blood orange crème fraîche panna cotta with citrus tuille 7
Polenta pound cake with local honey and berries 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