



Friday, February 3rd 2012

Soup & Salad

Clam chowder with scallions 7

Arugula salad with prosciutto, poached pear, goat cheese, almonds and red wine vinaigrette 8

Mixed greens with roasted beets, cucumbers, ricotta salata and sherry shallot vinaigrette 9

Appetizers

Housemade fettuccini carbonara with bacon lardons, cracked pepper,
fresh ricotta, grana padano and a poached egg 10

Creamy risotto with crimini and oyster mushrooms, scallions and truffle oil 10

Chicken livers with white wine, bacon, capers and shallots on crostini 9

Fresh crispy calamari with pecorino romano, lemon and ancho chili aioli 10

Goat cheese gnocchi with oyster mushrooms, Maine lobster and tarragon cream 11

Seared foie gras with pear and apple compote, grilled brioche and balsamic caramel 14

Steamed Prince Edward Island mussels with sopressata, preserved lemon,
shallots & white wine served with grilled bread 12

Cheese Plate: Green Dirt Farm Prairie Tomme Bossa and fresh ricotta with nettles,
honey, pear & apple compote and crostini 13

Entrees

Pork Chop 27

grilled Berkshire pork chop with farmer potato & sweet potato gratin,
roasted cauliflower & broccoli, cauliflower greens and a grainy mustard sauce
2009 Ridge "Three Valleys" Zinfandel

Scallops 29

pan seared sea scallops with lentils, beet vinaigrette, braised leeks & salsa verde
2007 August Kessler Riesling

Ribeye 29

grilled 14oz porcini rubbed ribeye steak with foie gras butter, mashed potatoes,
and brussels sprouts with bacon lardons and caramelized onion
2007 Decero Cabernet Sauvignon

Bouillabaisse 28

pan seared red grouper, mussels and calamari in a preserved heirloom tomato broth
with saffron, fennel, potatoes, tarragon and grilled bread
2009 Wild Rock Sauvignon Blanc

Duck 28

pan roasted magret duck breast with sautéed swiss chard, butter braised radishes, sautéed arugula,
chana dal & wild rice pilaf, amarena cherry mostarda and herb pan jus
2009 J.L. Chave "Mon Coeur" Cotes du Rhone

Short Ribs 25

red wine braised beef short ribs with braising jus, creamy polenta, sautéed swiss chard
and hazelnut gremolata
2009 Odisea "The Temp" Tempranillo

Desserts

Vanilla bean crème brulee 6

Carrot & pistachio cake with maple icing and crème fraîche gelato 7

Chocolate lava cake with mint chocolate chip ice cream 7

Almond cake with fresh berries & whipped cream 7

Apple & pear crisp with vanilla ice cream 7

Four course tasting menu \$39

some exceptions may apply

Executive chef: Ted Habiger

Sous chef: Paul Hasty

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