



Wednesday, March 10<sup>th</sup> 2010

Soups and Salads

Vegetable and lentil soup with chives 6

Mixed greens with citrus-tarragon vinaigrette, almonds, roasted beets, fennel and grana padano 7

Baby spinach with warm pistachio vinaigrette, house cured bacon, goat cheese and dried cherries 8

Appetizers

Cheese Plate: 16

Cabrales (Asturia, Spain) Bossa (Weston, Missouri) Prairie Tomme (Weston, Missouri)  
with pickled radish, champagne tomato jam and port wine fig puree

Fried Pacific oyster with herb potato puree, bacon broth and celery salad 9

Pasta: tagliatelle with house made Italian sausage, fennel, pea shoots, tomato sauce and chile flakes 10

Potato gnocchi with lamb bacon, cauliflower, local onions, mushrooms, grana padano and extra virgin olive oil 10

Salmon carpaccio with sweet onion relish, arugula, flatbread and poached Campo Lindo farm egg 11

Sautéed Campo Lindo Farms chicken livers on crostini with bacon, capers and a white wine shallot sauce 8

Risotto: arborio rice, chorizo, butternut squash, brussels sprouts, caramelized onions and castelrosso 10

Entrees

Pork Belly 21

braised pork belly with sautéed spinach, huitlacoche, pickled onion, micro cilantro and black bean sauce  
Ciacci Piccolomini Sangiovese 2006

Rabbit 24

prosciutto wrapped tenderloin and braised hindquarter ragout with black mission figs,  
oyster mushrooms, fingerling potatoes and carrot puree  
Viña Peralillo "Arenal" Carmenere  
2008

Sea Scallops 27

seared sea scallops with butternut squash puree, creamy leeks, bacon and apple cider reduction  
Höpler Grüner Veltliner 2008

Duck 24

seared duck breast with warm potato, bacon and spinach salad and blueberry compote  
Tikal "Patriota" Malbec/Bonarda 2007

Wild Striped Bass 25

pan seared striped bass with red wine shallot spaetzle, brussels sprouts, grapes and extra virgin olive oil  
Chateau Gravielle-Lacoste Sauvignon Blanc/Semillon 2008

Ribeye 28

grilled 14 oz vintage premium ribeye with whipped potatoes, foie gras butter,  
glazed carrots and demi glace  
Barons de Rothschild Bordeaux 2007

Mushroom Strudel 19

mushroom & goat cheese strudel with sautéed spinach,  
white wine poached celery root and truffled celeriac cream  
LIOCO Chardonnay 2008

Desserts

Goat cheese beignets with caramel soup and whipped cream 7

Meyer lemon panna cotta with local blackberry marmalade and a hazelnut macaroon 7

Tallegio flan with blueberry marmalade, duck prosciutto and cinnamon sugar flatbread 7

Flourless chocolate torte with caramel, blood oranges and vanilla bean ice cream 8

Vanilla bean crème brûlée with chocolate hazelnut biscotti 6

Four Course Tasting Menu \$39 (some exceptions may apply)

Chef de Cuisine: Brandon Winn

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness