



Tuesday, March 16th 2010

Soups and Salads

- Hot and sour soup with tempura mushrooms and scallions 6
Mixed greens with citrus-tarragon vinaigrette, almonds, roasted beets, fennel and grana padano 7
Baby arugula with warm hazelnut 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
Braised pork empanadas with pea shoot chimichurri, black bean sauce and cilantro sprouts 9
Potato gnocchi with lamb bacon, cauliflower, local onions, mushrooms, grana padano and extra virgin olive oil 10
Smoked salmon carpaccio with sweet onion relish, arugula, flatbread and poached Campo Lindo farm egg 11
Lobster cake with blood orange celeriac puree, fennel apple compote and roe 13
Risotto: arborio rice, chorizo, butternut squash, brussels sprouts, caramelized onions and castelrosso 10

Entrees

Groupers 25

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

Berkshire Pork Belly 21

- braised pork belly with cauliflower, 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 saffron-sherry gastrique,
crispy artichokes, forbidden black rice, Spanish chorizo and sautéed spinach
Höpler Grüner Veltliner 2008

Duck 24

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

Ribeye 28

- grilled 14 oz vintage premium ribeye with whipped potatoes, foie gras butter,
caramelized onions, brussels sprouts and demi glace
Barons de Rothschild Bordeaux 2007

Mushroom Strudel 19

- mushroom & goat cheese strudel with sautéed chard,
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, 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