



Friday, September 3<sup>rd</sup> 2010

Soups and Salads

- Italian sausage, tomato and cabbage with garlic croutons 6
- Local melon, cucumber, pistachio, lemon, olive vinaigrette and basil 7
- Heirloom tomatoes, arugula, hazelnuts, sherry gastrique and herb goat cheese fritter 8
- Grilled romaine with shaved beet, blue cheese and roasted jalapeño may vinaigrette 8

Appetizers

Cheese Plate: 16

- Bossa (Weston, MO)    Castelrosso (Piedmont, Italy)    Prairie Tomme (Weston, MO)  
with cranberry-caper relish, champagne tomato jam & spiced pear sauce
- Crispy calamari with grilled lemon and herb salt cod aioli 10
- Pale ale battered braised bacon with lump crab meat, pickled watermelon rind and basil garlic jus 11
- Olive oil poached sea scallops with sweet corn, scallions and citrus-chili sauce 12
- Lamb terrine with cherry-pistachio relish, grilled celery and brioche 11
- Sautéed shrimp with cauliflower-potato puree, toasted almond, fried arugula and tomato-red pepper sauce 11
- Bruschetta: grilled baguette with sweet corn mascarpone, crispy Berkshire pork cheeks, arugula and EV00 11
- Ahi tuna tartare with capers, olives, saba and house made flatbread 11
- Risotto: arborio rice with sweet corn, spinach, basil pesto, salame and castelrosso 10

Entrees

Wild Salmon 24

seared Alaskan salmon with bulgar wheat, tomato, cucumber, onion, preserved lemon and EV00  
Reginato "Celestina" Rose 2008

Quail 24

a pair of roasted quail stuffed with chorizo, bread crumbs and sweet onions  
with chickpeas, tomato, pickled swiss chard and harissa  
Rayon Chardonnay 2009

Duck 24

seared duck breast with sticky rice, oyster mushrooms, fried okra, scallions and sweet garlic-ginger broth  
Niebaum-Coppola "Sofia" Rose 2009

Tuna 27

seared yellowfin tuna with forbidden black rice, varietal peppers, leeks and creamed sweet corn  
Charles Smith "Kung Fu Girl" Riesling 2009

Pork 24

grilled and glazed pork tenderloin with sweet corn-black bean salad, zucchini noodles and horchata  
Tikal "Patriota" Malbec/Bonarda 2007

Ribeye 28

grilled 14oz dry-aged ribeye with confit potatoes, roasted onions, green beans and marsala demi glace  
Barons de Rothschild Bordeaux 2008

Flan 18

house made & smoked ricotta flan with caraway infused tomato water,  
sautéed local squash, arugula and pickled shallots  
Yard Dog Petit Verdot 2006

Desserts

- Lavender panna cotta with watermelon-basil broth and toasted pistachios 7
- Chocolate cheesecake with cherries, toasted hazelnuts and ganache 7
- Banana bread french toast with banana cream sauce and hazelnut ice cream 8
- Goat cheese beignets with caramel soup and whipped cream 7
- Chocolate terrine with warm bing cherry syrup, spiced pistachios and brownie ice cream 8
- Vanilla bean crème brûlée with chocolate hazelnut biscotti 6
- Trio of house made ice creams 6

Four Course Tasting Menu \$39

Chef de Cuisine: Brandon Winn

Sous Chef: Dane Morris

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