



Friday, February 3<sup>rd</sup> 2012

### Soup and Salad

- Braised lamb and chickpea soup with spicy cucumber raita 7  
Mixed greens, roasted beets, cucumber, citrus-tarragon vinaigrette, toasted almonds and grana padano 7  
Arugula, mustard vinaigrette, prosciutto Americano, port wine poached pear, pine nuts and goat cheese 8  
Spinach, duck confit, Belgian endive, Maytag bleu cheese and brown butter vinaigrette 9

### Appetizers

- Cheese Plate: 16  
Bossa (Weston, MO) Gorgonzola (Lombardi, Italy) Prairie Tomme (Weston, MO)  
truffled olive tapenade, grilled grape compote and champagne tomato jam  
Braised lamb croquette, greens, braising jus and poached local egg 11  
Spiced yellowfin tuna, black trumpet mushrooms, balsamic caramel, pea shoots and black sea salt 14  
Risotto: arborio rice, prosciutto, caramelized onions, brussels, preserved lemon & butternut squash 11/21  
Foie gras stuffed trout roulade, braised oxtail ragu and microgreens 12  
Crisp fresh calamari, grilled lemon and herb salt cod aioli 11  
Sautéed Campo Lindo chicken livers, crostini, bacon, capers and white wine shallot sauce 8  
Pappardelle: braised pork ragu, black trumpet mushrooms, swiss chard and pecorino romano 11/21  
Beet carpaccio, pea shoots, prosciutto wrapped tallegio, sherry gastrique and pine nuts 11  
Gnocchi: house made potato gnocchi, bacon lardons, onions, mushrooms, grana padano and E.V.O.O. 10/20

### Entrees

#### Chicken 24

- roasted Campo Lindo chicken breast, foie gras & cherry bread pudding, cauliflower and tartberry jus  
Pinot Noir, Siduri Sonoma Coast 2008

#### Trout 24

- seared rainbow trout, mustard spaetzel, braised red cabbage, red wine syrup and hazelnuts  
Vermintino, Mitolo "The Jester" 2010

#### Duck 26

- seared duck breast, root vegetable puree, local squash, braised kale and pistachio cherry pan sauce  
Mencia, Palacios "Petalos" 2008

#### Rabbit 24

- prosciutto wrapped tenderloin & pork rillette, spicy carrot puree, poached sunchokes and prosciutto vinaigrette  
Arizona Stronghold Rhone Blend 2010

#### Scallops 28

- seared sea scallops, butternut squash puree, creamy leeks, bacon and apple cider reduction  
Heidi Schröck Furmint 2008

#### 8 oz Filet/14 oz Ribeye 30

- grilled Imperial Valley filet or New Zealand grass fed ribeye, whipped potatoes,  
brussels sprouts and m erchand de vin  
La Raze Beauvallet Cabernet Sauvignon/Merlot 2006

#### Mushroom Strudel 18

- mushrooms, caramelized onions and goat cheese in puff pastry, sauteed chard, celeriac cream and remoulade  
Damilano Nebbiolo d'Alba 2009

### Desserts

- Banana Bavarian, spiced semi-sweet chocolate crisp and candied walnuts 8  
Chocolate terrine, tart cherry sauce, spiced pistachios and semifreddo 8  
Goat cheese beignets, caramel soup and whipped cream 7  
Espresso crème brûlée and chocolate hazelnut biscotti 6  
Port wine poached pear, truffle honey, hazelnut ice cream and pine nut cream 8

### Four Course Tasting Menu \$39

(some exceptions may apply)

Chef de Cuisine: Brandon Winn

Proprietors: Andrew Sloan & Ted Habiger