

## *Winter Tasting Menu*

*January 8, 2018*

*Ahi Tuna Tartare with Hearts of Palm, Shaved Radish,  
Preserved Lemon, Dill and Citrus Vinaigrette*

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*Hedgehog Mushroom Risotto with Thyme and Reggiano Parmesan*

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*Grilled Rack of Lamb with Roasted Parsnips, Braised Greens,  
Yellow Foot Mushrooms and Rosemary Jus*

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*Assorted Cheeses with Dried Fruit Compote and Candied Pecans (add \$11)*

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*Flourless Chocolate Cake with Caramel Ice Cream and Raspberry Sauce*

*\$53. Tasting Menu*

*\* Contains raw or undercooked items that may increase your risk of food borne illness  
We accept Visa, MasterCard and Discover Cards*

## *Small Plates*

*Local Oysters on the Half Shell with Lime, Ginger Vinaigrette\* 16.*

*Foie Gras Terrine with Brioche Toast, Pear-Cardamom Compote and Balsamic 19.*

*Sweet Onion Tart with Hazelnut Butter and Parsnip Chips 13.*

*Penn Cove Mussels with Hearts of Palm, Snap Peas and Curried Coconut Broth 15.*

*Pickled Beet Salad with Arugula, Grapefruit, Feta, Candied Pecans and Cider Vinaigrette 12.*

*Pan Fried Sweetbreads with Parsnip Puree, Brussels Sprouts, Bacon and Aged Balsamic 15.*

*House-Made Pappardelle with Squash, Yellow Foot Mushrooms, Sage and Parmesan 15.*

*Organic Field Greens with Herbed Goat Cheese Crostini and Sherry Vinaigrette 9.*

*Saleh's Calamari with Parsley Salad, Fried Capers and Aioli\* 14.*

*Jerusalem Artichoke Soup with Truffle Oil and Chives 9.*

## *Big Plates*

*Mahi-Mahi with Mussels, Flageolet Beans, Snap Peas, Fennel, Tarragon and Lobster Broth\* 32.*

*Grilled Ahi Tuna with Quinoa, Preserved Lemons, Hearts of Palm and Pomegranate Vinaigrette 36.*

*Wild Sturgeon with Winter Squash, Bacon, Ruby Chard and Caper, Meyer Lemon Vinaigrette 34.*

*Free Range Chicken Breast with Romanesco, Green Beans, Hedgehogs and Rosemary Jus 26.*

*Pan Seared Calf's Liver with Fingerling Potatoes, Roasted Onions and Balsamic Jus 23.*

*Crispy Skin Duck Confit with Farro, Butternut Squash, Lacinato Kale and Satsuma Jus\* 29.*

*Grilled Pork Tenderloin with Spaetzle, Savoy Cabbage, Apple-Radish Slaw and Quince Jus\* 26.*

*Kobe Hanger Steak with Turnips, Brussels Sprouts, Hedgehog Mushrooms and Horseradish Jus\* 36.*

*Assorted Cheeses with Dried Fruit Compote and Candied Pecans 11.*