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# WINTER 2009

## HORS D'OEUVRES

**CHOCOLATE SMOKED SCALLOP**  
*crispy bacon*

**PICKLED OYSTER CAPELLINI**  
*cucumber, dill, caviar*

**MINI PHILLY CHEESESTEAK**  
*braised short rib  
cioppolini onion  
garlic crostini*

**SOUS VIDE CHICKEN  
LOLLIPOPS**  
*mustard greens, roasted pepper  
provolone*

**DEVEILED EGG NICOISE**  
*anchovy, olive, green bean*

**PANCETTA FIG TRUFFLE**  
*candied orange zest*

**BUTTERNUT SOUP BOWL**  
*chestnut profiterole  
cranberry drizzle*

**JUNIPER CRUSTED  
FILET MIGNON BEEFSTEAK**  
*parsnip-horseradish cream  
chive*

**BEET STRIPE NAPOLEON**  
*walnut goat cheese  
baby arugula*

**TUNA TARTARE**  
*blood orange, yuzu, ginger foam*

**SALSIFY-PROSCIUTTO WRAP**  
*winter asparagus, puff pastry  
aged balsamic*

**POTATO PUMPKIN PANCAKES**  
*spiced apple sauce*

## ENTREES

**BACON WRAPPED FILET MIGNON**  
*smoky bourbon cream sauce*

**MEDITERRANEAN CHICKEN STEW**  
*dry turkish apricots, mission figs, sun dried raisins, sweet carrots*

**PANKO CRUSTED PORK MEDALLIONS**  
*apple-quince marmalade*

**CHICKEN COQ AU VIN**  
*red wine, caramelized turnip, fresh thyme*

**PAN SEARED CRESCENT DUCK BREAST**  
*caramel soy, crispy wonton*

**POTATO CRUSTED HALIBUT**  
*cardamom scented tomato broth*

## PASTA

**WILD MUSHROOM LASAGNA**  
*shiitake, cremini, oyster, porcini, truffle bechamel*

**HICKORY SMOKED PENNE**  
*sweet sausage, baby spinach, shaved fontina, pinot grigio*

**ROOT VEGETABLE FARFALLE**  
*celery root, winter beets, carrot, english pea, red wine-mushroom sauce*

**BLACK PEPPER PARPADELLE**  
*shaved jerusalem artichokes, cranberry, brown butter*

## VEGETABLES AND SIDES

**SAUTE HARICOT VERT**  
*slow roasted fennel, radicchio, shallot oil*

**HERB AND DIJON CRUSTED BROCCOLI**  
*crispy onion, parmesan, sage*

**CUMIN DUSTED ACORN SQUASH**  
*appleton rum, brown sugar*

**CAULIFLOWER WITH SPICED APPLE**  
*caramelized winter onions*

**WINTER VEGETABLE SLAW**  
*red cabbage, yellow beets, black turnip, chervil, aged xeres vinegar*

**ROASTED YUKON GOLD POTATO**  
*brandied apricot, raisins, confit of shallot*

**ASK ABOUT  
OUR CHEF'S  
MINI DESSERT  
TASTING**