

# THE MENU

MONDAY, JANUARY 23, 2006

[\$45 PRIX FIXE WITH YOUR CHOICE OF APPETIZER, ENTRÉE AND DESSERT]

- BLOOD ORANGE SALAD – WITH CHEVRE CROSTINI & TOASTED HAZELNUTS 10  
APPLE & CABBAGE SALAD – WITH GORGONZOLA & TOASTED CARAWAY 10  
FISH SOUP – WITH FENNEL & SAFFRON AIOLI 10  
OPEN LAMB RAVIOLI – WITH MUSTARD SPROUT SALAD 12  
BRAISED OX TAIL – WITH CANNELLINI BEANS & FRISEE 11  
CRISP POLENTA – WITH GORGONZOLA & ROASTED PEPPERS 9  
CURE FARM PARSNIP SOUP – WITH WOOD ROASTED PARSNIPS & PROSCIUTTO 10
- SPAGHETTI CARBONARA – WITH CURE FARM EGGS & LONG FARM BACON 19  
BUTTERNUT SQUASH RISOTTO – WITH MARJORAM, MASCARPONE & CHILI 19  
INGRID'S DAY BOAT SCALLOPS – WITH CARROT PURÉE & MARJORAM DRESSING 24  
KING SALMON – WITH BROCCOLI RABE, GARBANZO BEANS & ANCHOYADE 25  
WOOD ROASTED PORK – WITH PARSNIPS & MUSTARD FRUITS 23  
COQ AU VIN – WITH BLACK VENUS RICE, ROASTED CARROT & ONIONS 19  
COLEMAN HANGER STEAK FRITES – HOUSE FRIES & BÉARNAISE SAUCE 23

## APERITIF DU JOUR:

- LILLET BLANC OR ROUGE 6  
PINEAU DES CHARENTES 7  
BLACKBERRY PROSECCO 9

## HOUSE SPECIALTIES

- FRENCH FRIES 5  
GARLIC FRIES 6  
SPICED NUTS 6  
KITCHEN TOMATO SOUP 6  
HOUSE PATE 8  
DUCK CONFIT 9  
CHEESE PLATE 12  
PROSCIUTTO 12  
CAESAR 11  
MARINATED OLIVES 6

## WOOD ROASTED FLATBREADS

- HUMMUS & ROASTED OLIVES 8  
BURRATA & ROASTED OLIVES 12  
ROASTED EGGPLANT WITH CUMIN  
YOGURT 10  
ROASTED RED PEPPER &  
BUTTER BEANS 10  
PROSCIUTTO & BURRATA 15  
PROSCIUTTO & BUTTER BEANS 14

OUR INGREDIENTS ARE FREE-RANGE, NATURAL AND ORGANIC WHEREVER POSSIBLE. WE ALSO STRIVE TO SUPPORT OUR LOCAL FARMERS AND RANCHERS. FOR A FULL LIST OF OUR SUPPLIERS, PLEASE VISIT OUR WEBSITE.

A SUGGESTED 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. THANK YOU FOR JOINING US.

