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 & anchovyade 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.

The Wine

SPARKLING:
Argyle Brut Willamette Valley Oregon 2000 8/32
Le Bellerive Prosecco di Valdobbiadene Veneto IT N.V. 9/36
Chartogne - Taillet Brut “St-Anne” Champagne FR N.V 19/82

WINE
Today’s wines, paired to today’s menu, by the glass and by the bottle. Additional selections available.
[$17 prix fixe for your choice of two glasses. We would be happy to pair them with your meal]

WHITE:
Huber “Hugo” [Gruner Veltliner] Austria 2004 (lively pear fruit, orange zest – cabbage, pork, scallops) 8/32
Argiolas “Costamolino” Vermentino Sardinia IT 2004 (floral, tangerine, almond – salmon, flatbreads) 8/32
P.Boniface Apremont [Jacquere] Savoie Jura FR 2004 (white peach, citrus, crisp finish – polenta, confit) 9/36

RED:
Fontaleoni Chianti Colli Senesi Tuscany IT 2004 (sweet plum, sour cherries, firm tannins – coq, ox tail) 8/32
Lavradores de Feitoria Douro D.O.C. Portugal 2002 (red & dark plums, sweet cherries – coq, flatbreads) 9/36
Joel Gott [Zinfandel] California 2004 (plum jam, spices, sweet round tannins – pork, ox tail, hanger) 10/40