

# DINNER SUMMER 2009

## STARTERS

### YELLOW TOMATO SOUP

APPLEWOOD SMOKED BACON, GRILLED CORN SALSA, JALAPENO CRÈME FRAICHE  
8

### ORGANIC MIXED GREENS

CANDIED PISTACHIOS, ROQUEFORT, ROASTED VIDALIA ONIONS, PETITE CROUTONS, WHITE BALSAMIC VINAIGRETTE  
8

### HEARTS OF BABY ROMAINE

PARMESAN CROSTINI, CLASSIC CAESAR DRESSING  
8

### HEIRLOOM TOMATO SALAD

BULGARIAN FETA, GREEK SALAD BRUNOISE, AGED BALSAMIC ESSENCE  
10

### PROSCIUTTO DI PARMA & SHARLYN MELON

FOCACCIA CROSTINI, ICICLE RADISH, HOMEMADE BUTTER, SMOKED SEA SALT  
10

### CAJUN CRAB & ROCKSHRIMP FRITTERS

WHITE CORN SALAD, PASILLA AIOLI, GRILLED PEACH  
12

### AHI TUNA TARTARE

SOBA NOODLE SALAD, WAKAME, WASABI CAVIAR, LEMONGRASS OIL, ASIAN PEAR  
12

### GRILLED PRAWN & WATERMELON SALAD

GREEN PAPAYA, THAI BASIL, AJI AMARILLO VINAIGRETTE  
12

## MAINS

### PANCETTA WRAPPED RAINBOW TROUT

FORBIDDEN FRIED RICE, SHAVED FENNEL ROASTED TOMATO & LEEK REDUCTION  
21

### BRAISED BEEF SHORTRIB

HOUSEMADE EGG NOODLES, SAUTÉED ARUGULA, ROASTED GARLIC JUS  
23

### PAN ROASTED BREAST OF CHICKEN

SOUR CREAM-CHIVE POTATOES, SUMMER SQUASH RATATOUILLE, LEMON-SCALLION PAN SAUCE  
21

### CIDER BRINED PORK LOIN

CARAMELIZED SHALLOT-POTATO SOUFFLÉ, BLUE LAKE GREEN BEANS, RED GRAPE BURGUNDY REDUCTION  
21

### HOUSEMADE GNOCCHI

DUCK CONFIT RAGOUT, MELTED HEIRLOOM TOMATOES  
19

### WILD MUSHROOM RAVIOLI

WILTED ARUGULA, SUMMER SQUASH, FRESH MOZZARELLA, MISO-CORN CONSOMME  
19

## SIDES \$5 EA

-WILTED GARLIC ARUGULA  
-CREAM OF TRUFFLED CORN

-SOUR CREAM-CHIVE POTATOES  
-SUMMER SQUASH RATATOUILLE

### Natura<sup>®</sup> IN-HOUSE FILTERED WATER

AS A SMALL EFFORT TO HELP OUR PLANET, WE HAVE DISCONTINUED THE SALE OF BOTTLED WATER  
WE ARE PROUD TO NOW OFFER NATURA PURIFIED WATER

5

(STILL OR SPARKLING, COMPLIMENTARY REFILLS)

TWENTY PERCENT GRATUITY ADDED TO PARTIES OF SIX OR MORE