

# Bistro Dinner Classics



## APPETIZERS

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### Onion Soup Gratinée • 8

Topped with a toasted baguette and melted layers of gruyere and fontina cheeses

### Fresh Grilled Naan & Three Spreads • 10.25

Garden beet hummus, mango relish and roasted garlic goat cheese

### Steamed Black Mussels • 12 / 8

Basil-chardonnay broth, julienne vegetables, grilled bread

### Mediterranean Chicken Sausage Lettuce Wraps • 11

Pickled red onion, mushrooms, Tucumcari feta in Boston Bibb cups, with tzatziki and balsamic-fig sauces

### Crispy Duck Confit Eggrolls • 12 / 8

Served with peanut curry and chile-lime dipping sauces

### Smoked Trout & Potato Pancakes • 12 / 9

Crème fraîche and black truffle vinaigrette

### Seared Rare Ahi Tuna • 14 / 10

Tempura-fried shoestring vegetables on a bed of avocado, tatsoi and sprouts; accompanied by a sesame-soy glaze and a spicy mustard sauce

## SALADS

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### Simple Mixed Green Salad • 7 / 5

Matchstick cucumbers and teardrop tomatoes, champagne-shallot vinaigrette

### The Caesar Salad • 8 / 6

The classic, made with anchovies and plenty of garlic; buttery croutons, grated grana padano cheese

### RomaCrunch® Wedge Salad • 9.5

Marinated heirloom cherry tomatoes, crispy Parma prosciutto, buttermilk-herb dressing and Gorgonzola Dolce cheese

## ENTREES

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### Tuscan Lemon Chicken Paillard • 24

Tender breast layered with rosemary cured ham and Pecorino Cacciota cheese, atop angel hair pasta tossed with fresh peeled garden tomatoes, local organic arugula, baby mozzarellas and extra virgin olive oil. Finished with cracked pepper-lemon pan sauce

### Manhattan Steak Frites • 32

Char broiled 'baseball-cut' Black Angus strip loin aged in-house over 45 days. Plated with house-made French fried potatoes, demi-glace and maître d'hôtel butter

### Idaho Ruby Red Trout • 23

Grilled and plated with sour cream red potatoes and Spanish chorizo, string beans and tomatillo romesco

### Grilled Pork Filet Mignons • 25

Summer corn griddle cake, topped with carnitas, roasted mixed squash and charred peach-habanero chutney

### Sliced Tenderloin Of Beef • 33 / 25

Slowly roasted on the exhibition rotisserie; served with Point Reyes blue cheese mashed potatoes, sautéed green beans, napped with a ruby port wine sauce

# Dinner Favorites & Wine



## SEASONAL ENTREES

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### Wild Mushroom Chinese Broccoli Potstickers • 17 / 12

Handmade dumplings steamed in yuzu-tamari glaze, then served alongside a warm salad of napa cabbage, sprouts, slivered vegetables and toasted cashews, all tossed in yellow curry-miso vinaigrette

Add GRILLED CHICKEN BREAST +6 • SAUTÉED PATAGONIA PINK SHRIMP +8

### Dover Sole Meunière À L'orange • 26

Fingerling potatoes, sautéed spinach with salted almonds and citrus-parsley sauce with caperberries

### Seared Flank Steak Au Poivre • 25

Crusted with black peppercorns and seared in a cast iron pan; buttermilk mashed potatoes, fried mushrooms and onions, espagnole sauce

### Grilled Lamb Strip Loin • 27 / 21

Attended by asparagus-parmesan strudel, polenta gnocchi pan-seared with guanciale, melted leeks and favas beans, finished with Chianti demi and Fresno chile jam

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## SIDES TO SHARE

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House-cut French Fried Potatoes • 7/4

Sour Cream Red Potatoes with Chorizo • 6

Sauteed Green Beans • 6

Spinach and Marcona Almonds • 6

Roasted Fingerling Potatoes • 6

Blue Cheese Mashed Potatoes • 6

Tempura Fried Mushrooms and Onions • 7

Oven Roasted Mixed Summer Squash • 6

## FEATURED WINE SELECTIONS

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3 OUNCE "HALF GLASSES" AND 375ML "HALF BOTTLE" EQUIVALENTS ARE AVAILABLE AT HALF THE GLASS AND BOTTLE PRICES

|   | GLASS | BOTTLE |
|---|-------|--------|
| Ruffino Extra Dry Prosecco DOC, ITALY                                 | 7     | 28     |
| Segura Viudas Brut Cava NV, SPAIN                                     | 8     | 32     |
| Saumur 'Les Pouches' Chenin Blanc, LOIRE, FRANCE                      | 8     | 32     |
| Loveblock Sauvignon Blanc, NEW ZEALAND                                | 10    | 40     |
| Chateau Pilet Sauvignon Blanc, BORDEAUX, FRANCE                       | 9     | 36     |
| Nik Weis 'Urban' Riesling, MOSEL, GERMANY                             | 8.5   | 34     |
| Domaine Saint Aix Rosé, COTEAUX EN PROVENCE, FRANCE                   | 9.5   | 38     |
| Hartford Court Chardonnay, SONOMA, CALIFORNIA                         | 10    | 40     |
| Mer Soleil 'Silver' Unoaked Chardonnay, MONTEREY, CALIFORNIA          | 10    | 40     |
| Jean Luc Columbo, CÔTES DU RHÔNE BLANC, FRANCE                        | 7.5   | 30     |
| Terlato Pinot Grigio, ITALY   | 11    | 44     |
| Roessler 'Black Pine' Pinot Noir, SONOMA COAST, CALIFORNIA            | 11    | 44     |
| Argyle Pinot Noir, WILLAMETTE VALLEY, OREGON                          | 12    | 48     |
| Lagone Super-Tuscan Merlot Blend, TOSCANA IGT, ITALY                  | 10    | 40     |
| Alberti 154 Malbec, MENDOZA, ARGENTINA                                | 8     | 32     |
| Kermit Lynch, CÔTES DU RHÔNE ROUGE, FRANCE                            | 9     | 36     |
| Duckhorn Vineyards Merlot, NAPA VALLEY, CALIFORNIA                    | 15    | 60     |
| Beringer "Knights Valley" Cabernet Sauvignon, NAPA VALLEY, CALIFORNIA | 11    | 44     |
| Seven Falls Cabernet Sauvignon, WAHLUKE SLOPE, WASHINGTON             | 8     | 32     |
| Cantele Primitivo Zinfandel, ITALY                                    | 9     | 36     |

COMPLIMENTARY NATURA HOUSE FILTERED SPARKLING WATER IS AVAILABLE BY REQUEST.