

## Wines by the Glass

### WHITES

SPARKLING	SAINTE-HILARE, BLANQUETTE OF LIMOUX, FRANCE	N/V	8
PROSECCO	MOLETTA, ITALY	NV	8
SPARKLING ROSE	J WINE COMPANY, CALIFORNIA	NV	10
CHARDONNAY	PEDRONCELLI, DRY CREEK VALLEY, CALIFORNIA	2010	9
CHARDONNAY	SILVERADO, NAPA, CALIFORNIA	2009	12*
CHARDONNAY	ROMBAUER, CARNEROS, CALIFORNIA	2010	15*
PINOT GRIGIO	BENVOLIO, FRIULI, ITALY	2010	9
FALANGHINA	TERREDORA D PAOLO, IRPINIA, ITALY	2010	10
VIIGNIER BLEND 10	DAVIS FAMILY VINEYARDS, SIERRA FOOTHILLS, CALIFORNIA		2008
RIESLING	MONCHHOF, URZIG/MOSEL, GERMANY	2010	9
SAUVIGNON BLANC	VINOCE, NAPA VALLEY, CALIFORNIA	2010	10
WHITE BORDEAUX	LAFAYETTE, FRANCE	2010	9
HOUSEMADE SANGRIA WHITE OR RED		NV	7

### QUARTINOS

( 1/3 bottle )

**Domaine Lafond - Chateauneuf du Pape, Rhone, France, 2007 25\***

**Stag's Leap Wine Cellars - Hands of Time, Bordeaux Blend, SLD, Napa, California, 2008 23\***

**Davis Family Vineyards - Pinot Noir, Russian River Valley, California 22\***

### REDS

PINOT NOIR	LES JAMELLES, VIN DE FRANCE	2010	10
PINOT NOIR	DECOY, ANDERSON VALLEY, CALIFORNIA	2009	15*
CABERNET	MURPHY-GOODE, CALIFORNIA	2008	10
CABERNET 12*	ANDERSON S CONN VALLEY, CENTRAL COAST, CALIFORNIA		2009
MERLOT	GOUGUENHEIM, VALLE ESCONDIDO, ARGENTINA	2009	9
SYRAH	MEYER FAMILY, YORKVILLE HIGHLANDS, MENDOCINO, CA	2006	10
ZINFANDEL	TRENTADUE, ALEXANDER VALLEY ESTATE, CALIFORNIA	2009	9
MERITAGE	CHAPPOLLET, NAPA, CALIFORNIA	2009	15*
RHONE BLEND	EPIPHANY, GYSPY, SANTA BARBARA, CALIFORNIA	2007	12*
MALBEC	JUAN BENEGAS, MENDOZA, ARGENTINA	2009	10
TEMPRANILLO	SIERRA CANTABRIA, TINTO, RIOJA, SPAIN	2009	8
SUPER TUSCAN	AVIGNONESI, ROSSO, ITALY	2008	11*
BORDEAUX	CHATEAU DESCLAU, FRANCE	2006	8
SHIRAZ	CIMICKY, TRUMPS, BAROSSA, AUSTRALIA	2008	8

\* = these items not available at happy hour prices

## S m a l l P l a t e s

<b>Araka Pita Spread</b> <i>v</i>	10
OLIVE TAPENADE, CHICKPEA HUMMUS, ROASTED BEET PUREE, GRILLED PITA CHIPS	
<b>Wagyu Beef Carpaccio</b>	17
PARMIGIANO CRACKER, ARUGULA, SEA SALT	
<b>Spanish Spring Rolls</b> <i>veg</i>	10
CALASPARRA RICE, WATERCRESS, FRESNO-SAFFRON AIOLI	
<b>Crispy Tempeh Bites</b> <i>v</i>	10
PANKO, CITRUS HOT AND SOUR SAUCE, ARUGULA, FRISEE	
<b>Stuffed New Potatos</b>	13
DUCK CONFIT, PANCETTA, MAPLE SMOKED WHITE CHEDDAR, GREEN ONION, SHERRY GASTRIQUE	
<b>Seared Yellowfin Tuna Loin</b>	15
BABY BOK CHOY, ENOKI MUSHROOM, ORANGE-GINGER SAUCE	
<b>Grilled Butternut Squash</b> <i>veg gf</i>	10
FENNEL, PEAR, KALE, SALEMVILLE AMISH BLEU, PEANUT VINAIGRETTE	
<b>Lobster Marscapone Agnolotti</b>	15
SAFFRON CREAM SAUCE, MELTED LEEK, SPINACH, CRISPY SHALLOT	

## S o u p s a n d S a l a d s

<b>Roasted Cauliflower Soup</b> <i>veg</i>	10
SUNDRIED TOMATO PESTO, CANDIED WALNUT	
<b>Roasted Beets</b> <i>veg</i>	10
ROASTED SHALLOT VINAIGRETTE, GOAT CHEESE, FRISEE, ARUGULA, PISTACHIOS, BRIOCHE CROUTON	
<b>Simple Greens</b> <i>veg</i>	9
APPLE CIDER VINAIGRETTE, CRIMSON PEAR, GORGONZOLA, TOASTED WALNUTS,	
<b>Bibb Lettuce</b> <i>veg</i>	10
RED WINE VINAIGRETTE, AVOCADO, ORANGE, GOAT CHEESE, SUNFLOWER SEEDS	
<b>Caesar</b>	10
ROMAINE, CRISPY POTATO CROUTON, PARMIGIANO	

*gf*=GLUTEN FREE, *veg*=VEGETARIAN, *v*=VEGAN

## E n t r e e s

<b>Beef Short Rib Pappardelle</b>	<b>21</b>
BROWN BEECH MUSHROOMS, RAPINI, SWEET CORN, CARAMELIZED ONIONS, RED WINE BRAISE	
<b>Pan-Seared Salmon</b>	<b>26</b>
ISRAELI COUSCOUS, BRAISED KALE, ESCAROLE, SMOKED TOMATO BROTH	
<b>Pan-Seared Day Boat Scallops <i>gf</i></b>	<b>29</b>
PARSNIP PUREE, BELUGA LENTILS, DIJON CARAMELIZED ONION, PATTYPAN SQUASH	
<b>Roasted Acorn Squash <i>veg</i></b>	<b>19</b>
RED PEPPER RISOTTO, SWEET CORN, BROWN BEECH MUSHROOMS, ARUGULA, BALSAMIC REDUCTION	
<b>Green Tea Noodles <i>v</i></b>	<b>18</b>
SEARED TOFU, SESAME, GINGER-HOISON SAUCE, DAIKON RADISH, BOK CHOY, FRESNO, SHIITAKE MUSHROOMS	
<b>Pan-Roasted Amish Chicken <i>gf</i></b>	<b>25</b>
POTATO HASH, BROCCOLINI, NATURAL JUS	
<b>Duck Breast <i>gf</i></b>	<b>30</b>
CREAMY WHITE POLENTA, RAPINI, YELLOWFOOT CHANTERELLE MUSHROOMS, ROSEMARY DUCK JUS	
<b>Lamb Duo <i>gf</i></b>	<b>30</b>
GRILLED RACK, BRAISED LEG, CARDAMOM BASMATI RICE, YELLOW CURRY BRAISE, ASPARAGUS, MANGO RELISH	
<b>Wild Boar Osso Bucco <i>gf</i></b>	<b>30</b>
APPLE CIDER BRAISE, BULLS BLOOD BEET, GOAT CHEESE RISOTTO, BLACK TRUMPETS, BRAISED FENNEL	
<b>Grilled Strip Steak <i>gf</i></b>	<b>32</b>
PARSNIP-POTATO GRATIN, BRUSSELS SPROUTS, CHARRED RED ONION DEMI-GLACE	

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# VALENTINES NIGHT PRIX FIXE

3 COURSES FOR \$38

## First Course

**Roasted Cauliflower Soup** *veg*  
SUNDRIED TOMATO PESTO, CANDIED WALNUT

**Simple Greens** *veg*  
APPLE CIDER VINAIGRETTE, CRIMSON PEAR, GORGONZOLA, TOASTED WALNUTS

**Caesar**  
ROMAINE, CRISPY POTATO CROUTON, PARMIGIANO

## Entrees

**Crispy Skin Arctic Char** *gf*  
SEARED FINGERLING POTATOES, BRAISED ESCAROLE, SAFFRON CREAM SAUCE

**Braised Beef Short Rib**  
WHIPPED YUKON GOLD POTATOES, ASPARAGUS, RED WINE BRAISE, TOBACCO ONIONS

**Herbed Parisian Gnocchi** *veg*  
PATTY PAN SQUASH, BROWN BEECH MUSHROOMS, ICICLE RADISH, KALE, CITRUS BROWN BUTTER

## Desserts

**Chocolate Cherry Decadence**  
BING CHERRY SAUCE, WHIPPED CREAM

**Chocolate-Hazelnut Bars**  
RASPBERRY SAUCE, CREME ANGLAISE

**Apple-Cranberry Crisp**  
VANILLA ICE CREAM

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