

## June 2010

### APERITIVES AND STARTERS

Lillet Blanc	4	Barros <i>La Grima Porto Blanco</i>	6
Andalousian Olives -- with Fennel, Lemon, Chili and Garlic			3.75
Marcona Almonds, Fried, with Kosher Salt			4.25

### SMALL PLATES

Ahi Tartare Tacos (4) with Chili and Lime, Mango Salsa			10
Trio of Tartares, Ahi Tuna Taco - Wasabi Hamachi - Salmon Poke		per person	5.5
Curly Polenta Fries with Spicy Tomato Vinaigrette			7.25
Cambazola Cheese Fondue with Fuji Apples & Asian Pears			10.5
Hearts of Palm Salad with Grapefruit, Avocado, Mache, and a Citrus Vinaigrette			9.25
Tricolore Salad: Arugula, Endive and Radicchio, & red onions with a Parmesan Vinaigrette			8.5
Halibut Paillard with Cilantro, Ginger, Soy, and Hot Grapeseed Oil			9.25
Crispy Mac & Cheese with Herb Tomato Vinaigrette			7.5
Miso Glazed Sea Bass in Lettuce Cups with Sweet Soy			9.75
Fried Calimari with Meyer Lemon Aioli			8.75
Steak Tartar of Wagyu "American Kobe," Basil Anchovy Vinaigrette, Pine Nuts			9.25

Burrata on Grilled Bread Salad with Basil Vinaigrette, Almonds, Cherry Tomatoes	9.5
Duck Confit Dumplings with Sweet Chili Dipping Sauce	8.25
Wild Boar and Bacon Meatballs with Juniper, Sweet Onion and Dark Chicken Jus	9.25
Shrimp "Pil Pil" with Garlic, Tomato, Sherry, and a bit of Red Pepper	9.5
Scallop and Truffle Raviolis with Micro Green Salad	9.5
Sliders - Three Mini Burgers with Basil Aioli and Tomato, Shallot Rings	9.5
Grilled Eggplant Stuffed with Ricotta, Spinach, & Pinenuts, served on Caponata	9
Roasted Chicken Breast with Truffled Leek Mashed Potatoes, Jus Natural	10.5
Bacon-Wrapped Pork Tenderloin, Grilled, with Warm Slaw and Mustard Demiglaze	11.5
Coca-Cola Braised Spare-ribs with White Bean Salad	11.5
Braised Lamb Cheeks on Parmesan Mashed Potatoes, Rosemary Jus	12.5
Grilled Flatiron Steak with Romesco, French Fries	11

### SIDES

Brussels Sprouts Sauteed in a Caper Brown Butter	5.25
Green Beans and Shallots in a warm Lemon Thyme Vinaigrette	4.5
Gremolata Fries	3.5
Mashed Potatoes	3.25