



Sarah's
Wine Bar

ACCOLADES

Sarah's Wine Bar Menu: Fireplace, Cocktails *A more casual menu & dining area*

~ Soups ~

French Onion Soup ... 9.00 New England Clam Chowder ... Cup 6.00/Bowl 9.00

~ Starters ~

Bernard's Home Smoked Salmon , Toast Points ... 12.00
Bernard's Homemade Assorted Charcuterie & Pates ... 14.00
Fried Calamari , Spicy Tomato Sauce ... 10.00
Flat Bread Pizza du Jour ... 10.00

~ Salads ~

Mixed Green Salad, Balsamic Vinaigrette ... 6.00
Frisée au Lardon, Duck Egg Purse ... 10.00
Warm Goat Cheese Salad, Mixed Greens, Caramelized Walnuts & Pears ... 10.00
Grilled Chicken Cutlet Salad, Arugula, Hearts of Palm, Asparagus, Truffle Vinaigrette ... 17.00
Mixed Greens & Frisée Salad, Asparagus, Avocado, Fennel, Yellow & Red Grape Tomatoes,
Dijon Vinaigrette With Sautéed Shrimp ... 18.00 With Sautéed Scallops ... 18.00 With Grilled Tuna Steak ... 20.00

~ Small Plates ~

Mussels Marinière ... 10.00 / 20.00
Grilled Quail , Mushroom Risotto Balsamic Glaze ... 14.00 / 24.00
Butternut Squash Ravioli & Shrimp Pea Greens & Cèpe Sauce ... 10.00 / 20.00
Orange & Rosemary Lamb Stew Creamy Polenta & Baby Vegetables ... 12.00 / 20.00

~ Entrees ~

Ground Sirloin Burger , French Fries, Pickles, Lettuce & Tomato ... 15.00
Trout Amantine , Basmati Rice & Sautéed Spinach ... 19.00
Duck Leg Confit "Forestiere" Potatoes, Mushrooms & Spinach ... 18.00
Grilled Sirloin Steak , French Fries Haricots Verts & Béarnaise Sauce ... 32.00
Plat "Classic" du Jour ... 22.00

~ And More ~

French Fries with Herb Salt ... 6.00 Baked Brie Filled with Apples & Almonds ... 9.00
Cheese Fondue du Jour ... 15.00 Assorted Cheese & Fruit Board ... 18.00

Lots of Daily Specials too!



ACCOLADES

~ Dessert ~

Fondant au Chocolate
White Chocolate Chip Mint Ice Cream
Lime Cheesecake
Mixed Berry Compote & Lime Custard
Thin Apple Tart
Anise Ice Cream & Fennel Confit
Crème Brulee Trio
Banana, Apricot & Vanilla Bean
Homemade Fresh Fruit Sorbets
Fresh Fruit
Apple Strudel
Vanilla Bean Ice Cream
Pear Almond Tart
Cinnamon Ice Cream
Pineapple & White Polenta Upside Down Cake
Blueberry Maple Compote & Vanilla Bean Ice Cream

~ Cheese ~

Served with Bread, Fruit & Nuts ... 5.00 per piece
Assorted Cheese & Fruit Board ... 18.00

Imported & Domestic Manchego - Spanish Sheep's Milk
Fourme d'Ambert - Creamy French Blue
Tomme de Savoie - Semi Firm Skim Cow's Milk
Conte - Similar to Gruyere
Petite Basque - Sweet & Tangy Cow's Milk
Aged Gouda - Semi Hard with Full Flavor
Lake's Edge: Goat - Marbled with Blue Vegetable Ash

~ Beer ~

Bass Ale - England ... 5.00
Kronenbourg - France ... 5.00
Beck's Dark - Germany ... 5.00
Heineken - Holland ... 5.00
Amstel Light - Holland ... 5.00
Bira Moretti - Italy ... 5.00
Miller Light - USA ... 5.00
Pilsner Urquell - Czechoslovakia ... 6.50
Samuel Smith Nut Brown Ale - England ... 6.50
Samuel Smith Pure Brewed Lager - England ... 6.50
Corsendonk Pale Ale - Belgium ... 7.50
Duvel - Belgium ... 8.50
Samuel Smith Indian Ale - England 500 ml... 10.00
Pinkus Organic Pilsner - Germany 500 ml ... 10.00
Orval Trappist Ale - Belgium ... 12.00