

DINNER MENU

Appetizers

Baked bacon wrapped dates stuffed with chevre, drizzled with pomegranate molasses \$10

Rabbit, figs, house-made onion jam & chevre in phyllo with lingonberry honey \$12

Ground Pork with roasted red peppers, pine nuts & garlic baked in phyllo, served with roasted red bell pepper sauce \$7

Seared Sea Scallops with a lemon adobo beurre blanc \$16

Bistro Gyozas filled with smoked tofu, Anasazi bean hummus & roasted garlic, served with a chipotle pepper, soy & maple sauce \$10

Miniature Crab muffins served warm with lemon adobo aioli \$11

Red & Golden Beets layered with fresh basil pesto goat cheese, served with yellow bell pepper purée and balsamic reduction \$8

Salads

House Salad - Organic mixed greens with grape tomatoes, toasted sesame seeds, cucumber, parmesan & aged balsamic vinaigrette \$8, add gorgonzola for \$2

Chipotle chile Caesar with toasted cornbread croutons & parmesan \$8

Butter leaf with fresh red pears, jicama & candied walnuts tossed in pomegranate-raspberry dressing \$9

Citrus Salad - Organic mixed greens with fresh grapefruit, lime, oranges, strawberries, mint, parmesan & caramelized pine nuts in a honey-cumin-citrus dressing \$10

Chilled organic Quinoa tossed with cucumber, grape tomatoes, scallions, sweet peppers, snap peas & julienne of romaine in a garlic-dijon vinaigrette \$9

Please Note: Thoroughly cooking foods such as beef, fish, lamb, poultry or shellfish reduces the risk of food borne illness

FEES: \$18 Corkage; \$8 Split Plate Fee (please ask server for details);

We reserve the right to add gratuity to large parties and/or separate checks - we will inform you if gratuity has been added

Main Course

Market Fish – Flown in fresh from the coast! Your server will inform you about tonight's selection \$MARKET

Gorgonzola crusted filet of Beef Tenderloin with roasted tomato demi-glace, roasted garlic mashed potatoes and sautéed vegetables \$40

Blue & yellow corn tortilla crusted free-range Chicken Breast stuffed with goat cheese, served over Bistro molé & topped with sweet roasted corn, red pepper, tomato & black bean salsa, accompanied by quinoa cakes and sautéed vegetables \$27

Handmade Agnolotti pasta filled with parmesan, asiago & truffled mushrooms, served in a light broth with marsala wine, portabella, shitake & oyster mushrooms, a hint of lemon, balsamic and sage \$28

Grilled marinated Pork Tenderloin served with apple-chipotle pepper beurre blanc, accompanied by crisp shredded potato & herb galette and sautéed vegetables \$26

Twin double Lamb Chops crusted in rosemary, pistachio & arugula pesto, served over a stone ground mustard sauce and roasted fingerling potatoes sautéed with red onions & asparagus \$45

Vegan garbanzo bean cakes over puree of yellow bell peppers, mango & coconut milk, served with sautéed peas, beets & baby carrots \$21

Children's options available \$7-\$14
Nightly specials of game & fresh seafood \$16-\$55
Homemade bread & desserts

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