

DINNER MENU

Appetizers

Creamy Garlic Soup finished with herbed croutons & balsamic \$7

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

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

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

Hand-made Pumpkin mascarpone ravioli with toasted pine nuts & sage in a maple-brown butter \$10

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

Organic mixed greens tossed with roasted pumpkin seeds, apples, celery, applewood smoked bacon, cranberries, figs, & red pears in a lemon & red wine vinaigrette \$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

Organic, free-range Chicken Breast wrapped in speck, stuffed with cornbread and roasted red bell & poblano pepper stuffing, served with black & Anasazi bean salsa over Bistro molé, accompanied by quinoa cakes & sautéed vegetables \$26

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

Pan-seared Pork Tenderloin served with fig & port wine reduction, crisp shredded potato & herb galette and sautéed vegetables \$25

Maple-balsamic glazed Lamb Chops served over a sweet potato puree, topped with southwestern cassoulet of slow-cooked Anasazi, black, pinto & white beans, accompanied by sautéed asparagus \$38

Garbanzo bean cakes topped with hummus & served over puree of yellow bell peppers, mango & coconut milk, accompanied by sautéed peas, beets & baby carrots \$21

Children's options available \$7-\$14

Nightly specials of game & fresh seafood \$16-\$48

Homemade bread & desserts

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