

Dinner

Appetizers and Salads

Artisan Cheese Plate with Seasonal Garnishes

- House-Cured Salmon with Mâche, Cucumber, and Charred-Orange Vinaigrette*
- Chicken Confit with Marinated Chanterelle Mushrooms and Whole-Grain Crostini*
- Marinated Wild Mushrooms with Pistachio Oil and Seven-Grain Crisp* (V+)
- Maryland Blue Crab Cake with Sweet Shallots and Rémoulade*
- (H) *Vegetable Consommé with Peas and Mushroom Dumpling* (V)
- Roasted Sweet Potato Bisque with Cranberry Chutney and Crème Fraîche*
- Boston Bibb Wedge with Bacon Bits and Ewe's Blue-Cheese Dressing*
- Spinach Salad with Poached Pear, Manchego Cheese, and White Grape Vinaigrette* (V)

Entrées

- (H) *Herb-Marinated Roasted Half Chicken with Mushrooms and Potato Ragoût*
Chardonnay, Château de la Greffière, Maconnais, Burgundy, France, 2009 \$8.00 glass \$38.00 bottle
Chardonnay, Arcadia Vineyard, Stag's Leap Wine Cellars, Napa, CA, 2007 \$85.00 bottle
- Grilled New York Strip Steak with Shallot-Mashed Potatoes and Chasseur Sauce*
Zinfandel, Oreana, Paso Robles, CA, 2008 \$6.50 glass \$30.00 bottle
Cabernet Franc, Macari, North Fork, Long Island, New York, 2008 \$60.00 bottle
- Wild Mushroom Ravioli with Mediterranean Olives, Tomatoes, and Shallot Cream* (V)
Tempranillo, Crianza Rioja, Campo Viejo, Spain, 2007 \$6.00 glass \$23.00 bottle
Dolcetto d'Alba, Silvio Grasso, Piedmont, Italy, 2009 \$27.00 bottle
- Whole Grain Penne Pasta with Tomatoes, Olives, and Roasted-Pepper Coulis* (V+)
Chianti, L'Arco, Tuscany, Italy, 2007 \$6.00 glass \$25.00 bottle
Chianti Classico, Dievole, Tuscany, Italy, 2007 \$42.00 bottle
- Pan-Seared Duck Breast with Wild-Rice Pilaf and Port Reduction*
Pinot Noir, A to Z Wineworks, Willamette Valley, Oregon, 2009 \$9.50 glass \$45.00 bottle
Pinot Noir, Mt. Jefferson Cuvée, Cristom, Willamette Valley, Oregon, 2008 \$60.00 bottle
- (H) *Seared Swordfish with Eggplant Caviar and Sweet Tomato Compote*
Torrantes, Michel Torino, Argentina, 2008 \$6.50 Glass \$34.00 bottle
Pinot Blanc, St. Innocent, Willamette Valley, Oregon, 2009 \$46.00 bottle
- Braised Short Ribs with Creamy Mascarpone Polenta and Broccoli Rabe*
Zinfandel, Oreana, Paso Robles, CA, 2008 \$6.50 glass \$30.00 bottle
Zinfandel, Dashe, Dry Creek Valley, Sonoma, CA, 2009 \$51.00 Bottle

Please notify your server of any food allergies.

(H) Our Sound Choice menu provides selections that are reduced in fat, cholesterol, calories, and sodium, yet are creatively designed with the highest quality ingredients.

Vegetarian (V)

Vegan (V+)

(H) Heirloom Selection: In celebration of our founding in 1869, we have selected menu items reminiscent of years past.

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Artisan Cheese Plate with Seasonal Garnishes

Shiitake Mushroom Risotto with Grana Padano (V)

Duck Terrine with Plum Preserve, Grilled Baguette, and Baby Tatsoi

Mozzarella and Prosciutto with Roasted Tomato and Aged Balsamic

Saffron Risotto with Lobster and Grape Tomato Confit

(A) *Chicken Consommé with Pot Sticker and Chive*

Cream of Potato and Fennel Soup with Herb Crouton (V)

(A) *Roasted Root Vegetable Salad with Mixed Greens and Tarragon Vinaigrette* (V+)

Caesar Salad with Parmesan, Fried Capers, and Multi-Grain Croutons

Entrées

(A) *Seared Chicken Breast with Parsnip Purée and Natural Jus*

Chardonnay, Château de la Greffière, Maconnais, Burgundy, France, 2009 \$8.00 glass \$38.00 bottle

Chardonnay, Arcadia Vineyard, Stag's Leap Wine Cellars, Napa, CA, 2007 \$85.00 bottle

Grilled Filet of Beef with Bacon-Mashed Potato and Bordelaise Sauce

Cabernet Sauvignon, Joseph Carr, Napa, CA, 2009 \$8.50 glass \$40.00 bottle

Margaux, Château Durfort-Vivens, Bordeaux, France 2006 \$75.00 bottle

(H) *Marinated Pork Rib-Eye Steak with Crispy Polenta and Gratin of Winter Vegetables*

Pinot Noir, A to Z Wineworks, Willamette Valley, Oregon, 2009 \$9.50 glass \$45.00 bottle

Gamay, Domaine du Vissoux, Fleurie Poncié, Beaujolais, Burgundy, France, 2010 \$48.00 bottle

Jumbo Lump Crab Cake with Zucchini, Creamed Purple Potato, and Capers

Chardonnay, Beringer, Napa, CA, 2009 \$6.50 glass \$28.00 bottle

Chardonnay, Bourgogne Blanc, Domaine Rémi Jobard, Burgundy, France, 2008 \$80.00 bottle

Rice Noodles with Crispy Tofu, Sautéed Vegetables, and Coconut Broth (V+)

Riesling Semi-Dry, Dr. Konstantin Frank, Finger Lakes, NY, 2009 \$7.00 glass \$33.00 bottle

Riesling Norheimer Kirschheck Spätlese, Dönnhoff, Nabe, Germany, 2006 \$87.00 bottle

Miso-Glazed Black Cod with Shrimp Fritter and Tomato Red-Curry Sauce

Brut Champagne, Nicolas Feuillatte, Champagne, France, NV \$12.50 Glass \$60.00 Bottle

Chardonnay, Talley, Arroyo Grande Valley, CA, 2008 \$52.00 Bottle

Cauliflower Gratin with Blanched Edamame Beans and Garam Masala (V)

Riesling Semi-Dry, Dr. Konstantin Frank, Finger Lakes, NY, 2009 \$7.00 glass \$33.00 bottle

Pinot Gris, Cristom, Willamette Valley, Oregon, 2008 \$38.00 bottle

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Savory Blue-Cheese Cake with Glazed Pecans and Dried Cherries (V)

Smoked Duck Carpaccio with Baby Spinach and Garlic Oil

Grilled Tuna with Marinated Tomatoes and Baby Greens

Breaded Zucchini Roulade with Sun-Dried Tomato Sauce (V)

(H) *Game Consommé with Herb Spaetzle*

Roasted Butternut Squash Soup with Black Truffle (V)

Arugula Salad with Chopped Chestnuts, Dried Black Cherries, and Maple Vinaigrette (V+)

Mixed Greens Salad with Shaved Local Apples and Balsamic Dressing (V+)

Entrées

(H) *Grilled Chicken Breast with Red-Bliss Potatoes, Baby Carrots, and Honey-Infused Natural Jus*

Chardonnay, Beringer, Napa, CA, 2009 \$6.50 glass \$28.00 bottle

Chardonnay, Arcadia Vineyard, Stag's Leap Wine Cellars, Napa, CA, 2007 \$85.00 bottle

Ricotta Gnocchi with Tomatoes, Pearl Onions, Pine Nuts and Basil Pesto (V)

Sauvignon Blanc, Beyond, Buitenvoerwaching, Constantia, South Africa, 2009 \$6.00 glass \$22.00 bottle

Sauvignon Blanc, Gerard Morin, Sancerre, Le Chêne Marchand, Loire, France, 2008 \$54.00 bottle

Pan-Seared Medallions of Beef with Crispy Potato Cake and Hunter's Sauce

Shiraz, Piping Shrike, Barossa Valley, Australia, 2008 \$7.00 glass \$34.00 bottle

Cabernet Sauvignon, Red Hook Winery, North Fork, Long Island, NY, 2008 \$75.00 bottle

(H) *Roasted Scottish Salmon Fillet with White-Bean Purée, Pearl Onions, and Merlot Reduction*

Pinot Noir, A to Z Wineworks, Willamette Valley, Oregon, 2009 \$9.50 glass \$45.00 bottle

Pinot Noir, Breggo, Anderson Valley, Mendocino, CA, 2008 \$85.00 bottle

Braised Pork Cheek with Ricotta Gnocchi and Sautéed Tomatoes

Chianti, L'Arco, Tuscany, Italy, 2007 \$6.00 glass \$25.00 bottle

Gamay, Domaine du Vissoux, Fleurie Poncié, Beaujolais, Burgundy, France, 2010 \$48.00 bottle

Grilled Lamb Loin Chops with Ratatouille and Basil-Infused Natural Jus

Cabernet Sauvignon, Joseph Carr, Napa, CA, 2009 \$8.50 glass \$40.00 bottle

Cabernet Sauvignon, The Terraces, Rutherford, Napa, CA, 2007 \$80.00 bottle

Chickpea Ravioli with Roasted Peppers, Eggplant and Spicy Tomato Sauce (V+)

Chianti, L'Arco, Tuscany, Italy, 2007 \$6.00 glass \$25.00 bottle

Charbono, Robert Foley Vineyards, Napa, CA, 2008 \$70.00 bottle

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Grilled Shrimp with Pappadams and Carrot-Kohlrabi Salad

Roasted Cipollini Bruschetta, Grilled Seven-Grain Crostini, Basil and Fig Vinegar (V+)

Pan-Seared Scallop with Cauliflower Sauce and Crispy Fennel

Pan-Seared Tofu Cake with Fennel and Winter-Vegetable Purée (V)

(H) *Beef Consommé with Brunoise Vegetable*

Lobster Bisque with Chive Crème Fraîche

Sunchoke Salad with Butternut-Squash Purée, Goat Cheese, and Aged Balsamic (V)

(H) *Frisée and Apple Salad with Walnuts, Grapes, and Apple Vinaigrette* (V)

Entrées

(H) *Braised Chicken Breast with Green-Onion Polenta, Pancetta, and Mushrooms*

Chardonnay, Beringer, Napa, CA, 2009 \$6.50 glass \$28.00 bottle

Chardonnay, Arcadia Vineyard, Stag's Leap Wine Cellars, Napa, CA, 2007 \$85.00 bottle

Grilled New York Strip Steak with Wild Mushroom and Black Truffle-Potato Gratin

Cabernet Sauvignon, Joseph Carr, Napa, CA, 2009 \$8.50 glass \$40.00 bottle

Lussac Saint Emilion, Château Bonnin Pichon, Bordeaux, France, 2006 \$45.00 bottle

Potato Gnocchi with Baby Vegetables and Winter-Squash Cream Sauce (V)

Pinot Grigio, Franco Todini, Umbria, Italy, 2010 \$6.50 Glass \$24.00 bottle

Pinot Grigio, Swanson Vineyards, Oakville, Napa, CA, 2008 \$41.00 bottle

Pan-Seared Sea Bass with Tomato Chutney, Zucchini, and Asparagus

Chardonnay, Château de la Greffière, Maconnais, Burgundy, France, 2009 \$8.00 glass \$38.00 bottle

Trebbiano di Lugana, Hamsa, Veneto, Italy, 2008 \$23.00 bottle

Fresh Pappardelle Pasta with Spicy Bolognese and Shaved Parmesan

Chianti, L'Arco, Tuscany, Italy, 2007 \$6.00 glass \$25.00 bottle

Chianti Classico Riserva, Badia a Coltibuono, Tuscany, Italy, 2007 \$68.00 bottle

(H) *Whole-Grain Spaghetti with Tempeh and Vegetable Ragoût* (V+)

Pinot Grigio, Franco Todini, Umbria, Italy, 2010 \$6.50 Glass \$24.00 bottle

Sauvignon Blanc, Frog's Leap, Rutherford, Napa, CA, 2010 \$46.00 bottle

Veal Osso Buco with Rosemary Gremolata and Risotto Milanese

Shiraz, Piping Shrike, Barossa Valley, Australia, 2008 \$7.00 glass \$34.00 bottle

Shiraz, Bishop, Ben Glaetzer, Barossa Valley, Australia, 2008 \$75.00 bottle

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