

Winter 2010

## SNACKS AND SMALL PLATES

ARANCINI

*crispy rice ball, tomato sauce*

\$5

ACEITUNAS

*house marinated, assorted olives*

\$5

CAULIFLOWER

*caramelized, toasted pistachios*

\$6

VEGETABLE SPRING ROLL\*

*dipping sauces*

\$6

CRISPY CALAMARI\*

*lemon aioli*

\$5

OYSTERS\*

*island creek, raw and fried*

\$12

CRAB CAKE\*

*tomato sauce*

\$5

CHICKEN LIVER CROSTINI\*

*cornichons*

\$5

CHORIPAN\*

*spanish sausage,  
with chimichurri, crostini*

\$7

KOBE MINI BURGERS\*

*parmesan fries*

\$9

Winter 2010

## SOUP

CORN AND CRABMEAT BISQUE\*  
\$6

SOUP OF THE DAY  
\$MARKET

## SALADS

SABOR SALAD  
*mesclun, fire roasted peppers, goat cheese, balsamic vinaigrette*  
\$6

TRADITIONAL CAESAR SALAD\*  
\$7

BEETS  
*oven roasted beets, horseradish cream*  
\$8

## PASTA, POLENTA...

PARPADELLE\*  
*chianti stained pasta with wild boar sausage*  
\$18

POLENTA\*  
*goat ragu*  
\$21

LENTILS\*  
*winter vegetables, duck confit*  
\$18

CAVATELLI\*  
*slow braised short ribs*  
\$19

RAVIOLI  
*butternut squash filled, portabella cream sauce*  
\$21

PENNE\*  
*shrimp, scallops, spicy tomato sauce*  
\$24

Winter 2010

## DINNER ENTRÉES

Ⓢ CRISPY CHICKEN\*

*all natural statler breast*

\$19

DUCK\*

*pan seared breast, leg confit, black forest*

\$24

RACK OF LAMB\*

*herb crusted, pommery sauce*

\$29

Ⓢ PORK TENDERLOIN\*

*apple wood smoked bacon wrapped, all natural pork,  
maple reduction*

\$22

Ⓢ STEAK FRITES\*

*sirloin, parmesan fries*

\$28

Ⓢ BEEF TENDERLOIN\*

*au poivre*

\$32

SHORT RIBS\*

*slow braised, yukon gold mashed potatoes*

\$24

SALMON\*

*organic Scottish salmon, pesto crust,  
warm arugula, heirloom tomatoes*

\$22

SCALLOPS\*

*crabmeat risotto*

\$28

VEGETABLE TASTING

*daily preparation*

\$MARKET

CATCH OF THE DAY\*

*chef's whim*

\$MARKET

Ⓢ ORGANIC, NATURAL AND HORMONE FREE

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS. PLEASE NOTIFY SERVER OF ANY FOOD ALLERGIES OR DIETARY NEEDS.