

ENOTRIA

Restaurant & Wine Bar

DINNER MENU

February 2010

Small Plates

- Olive Oil & Aged Balsamic** with or without fresh garlic 3.5
- Marinated Olives** citrus zest, garlic, fennel seed, rosemary 4.5
- Sautéed Wild Mushrooms** over grilled pugliese, fresh herbs, shaved parmesan, bacon brandy sauce 7.5
- Goat Cheese & Potato Gnocchi** sautéed mushrooms, baby spinach, sun dried tomato cream 8 w/lamb sausage 9.5
- Grilled Pizza**
- Moroccan Lamb Sausage** broccoli florets, roasted peppers, olives and mozzarella 8.5
- Citrus Garlic Marinated Shrimp** basil, sun dried tomato cream, mozzarella, roasted peppers 9.5
- Wagyu Beef Sliders** Point Reyes Blue, shaved pink onion, fresh herbs, mustard aioli, micro arugula 10
- Littleneck Clams & P.E.I. Mussels** roasted garlic and tomato cream, fresh herbs, grilled olive bread 10.5
- Seared Veal Sweet Breads** roasted pearl onions, carrot puree, foie gras brandy butter sauce 11
- Short Rib En Croute** slow braised, seared foie gras, micro greens, Madeira demi glace 11
- Crab Mac N Cheese** yellow corn, broccoli, pancetta, seasonal wild mushrooms, sauce momay 12
- Meat & Cheese Platter** 3 artisan cheeses, sliced cured meats, caper berries, honey comb 12

Soups & Salads

- Soup of the Day** A.Q. cup 4.5 / bowl 6
- Shaved Asparagus Salad** fennel, mixed greens, toasted pecans, Briscole al Barbera cheese, honey-white balsamic dressing 7
- Poached Pear Salad** baby spinach, crisp pancetta, Point Reyes blue cheese, shallots, balsamic dressing 6.5
- Roasted Beet Salad** mix greens, herb goat cheese, candied walnuts and a maple mustard dressing 6
- Enotria Caesar Salad** house made dressing, marinated white anchovies, fresh herbs, shaved Hirtenkase, grilled pan rustic 5.5

Sides

- Seasonal Vegetables** 5
- Potato Leek Gratin** 5
- Sautéed Mushrooms** 5
- Parsnip Mash** 5

Main

- Fresh Fish** daily fish selection A.Q.
- Seafood Paella** prawns, salmon, squid, clams, mussels, Spanish chorizo, roasted peppers, tomatoes, saffron calasparra rice 24
- Grilled Certified Aged Angus Rib Eye** potato and leek gratin, sautéed mushrooms and spinach, foie-porcini butter, herb Marsala demi 28
- Pan Roasted Pork Tenderloin** house brined in maple, sage and apple cider, parsnip mash, sautéed broccoli rabe, burgundy-cherry reduction 20
- Mustard Encrusted Lamb Rack** green lentil and roasted vegetables ragout, baby spinach, red wine demi, micro greens 26
- Coq au Vin** Slow braised bacon lardons, roasted pearl onions, wild mushrooms, baby carrots, savory bread pudding 22

A coupon cannot be combined or used with any other special offer, promotion or special event.
Limit of one (1) coupon per visit, per reservation.

As a courtesy to other diners, please set cell phones and pagers to silent.
Split plate charge of \$5 for all entrées. Some dishes cannot be split.

Gratuity of 18% will be added to parties of six or more

Corkage fee of \$15 first 750 ml. ~ \$25 for second 750 ml. and magnums or larger (limit 2)

Executive Chef / General Manager ~ Anthony Brenes

Wine Director ~ Chad Seaburg