

ENOTRIA

Restaurant & Wine Bar

DINNER MENU

JULY 2009

Special Events

Free Wine Wednesday

August 5, 2009

Free Wine - 4 Courses

\$39 Per Person

Wine & Words

July 30, August 28,
September 25 & October 23

Live Music, Open Mic Poetry @ 8:30pm

Soups & Salads

- Red Gazpacho** home grown tomatoes, lemon cucumbers, micro basil cup 5 / bowl 7
- Caesar Salad** shaved Hirenkase, Boquerón's anchovies, fresh herbs, croutons, house dressing 7.5
- Artichoke Salad** grilled artichoke hearts, baby arugula, cherry tomatoes, roasted garlic dressing, lemon zest 9
- Summer Heirloom Tomatoes** toy box tomatoes, goat cheese, micro basil, aged balsamic syrup, truffle oil 9
- Roasted Beet Salad** marinated in a maple mustard vinaigrette, fresh herbs, goat cheese, baby arugula 8.5

Small Plates

- Marinated Olives** citrus zest, garlic, fennel seed, rosemary 5
- Marinated Artichokes** fresh mozzarella, roasted peppers, chili flakes, basil oil 8
- Spaghetti Squash Ravioli** house made pasta, fresh herbs, sage infused cream, micro cilantro 9
- Crab Au Gratin** local corn, bacon lardons, garden herbs, béchamel sauce, gruyere 11
- The Cheese Sampler** 3 local and international artisan cheeses 12
- Petite Salmon** pan roasted salmon filet, roasted baby beets, horseradish crème fraiche, basil oil 12
- Sautéed Manila Clams** tomato garlic cream, Spanish chorizo, fresh herbs 8.5
- Shrimp Ceviche** citrus poached, orange segments, lime juice, avocado, micro cilantro 11
- Flatbread ~ Vegetarian** ribbons of summer squash, spinach, Japanese eggplant, stewed tomatoes, mozzarella 8
- Flatbread ~ Prosciutto** sautéed mushrooms, micro basil, roasted tomato sauce, basil oil, five cheeses 9.5
- Pan Seared Scallops** shaved endive, baby spinach and wild mushrooms, lemon garlic cream 12
- Grilled Spiced Shrimp** fresh sautéed in lime, chili flakes, green onion & garlic, coconut ginger cream 10

Main

- Grilled Berkshire Pork T-Bone** organic brown rice, French green beans, cherry gastrique 26
- Aged Wagyu NY Steak** garbanzo bean puree, grilled white corn and baby leeks, beet sprouts, balsamic 32
- Roasted Lamb Rack** curry risotto, snow peas, roasted tomato relish, parsley emulsion, micro celery 27
- Lobster Risotto** baby heirloom squash, baby corn, wild mushrooms, fresh basil 25
- Colombian River King Salmon** red fingerling potatoes, yellow wax beans, baby spinach, bacon corn cream 30

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.

Gratuuity 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