

# ENOTRIA

*Restaurant & Wine Bar*

## DINNER MENU

JUNE 2009

### Soups & Salads

**Chilled Melon Soup** garden basil, prosciutto 4.5 / bowl 6.5

**Caesar Salad** shaved Hirenkase, Boquerón's anchovies, spiced herb croutons 7.5

**Spinach Salad** avocado, grapefruit segments, shaved endive, ricotta cheese, sherry vinaigrette 8.5

**Roasted Beet Salad** marinated in a maple mustard vinaigrette, fresh herbs, goat cheese, mix organic greens 9

**Poach Pear Salad** organic spinach, shaved shallots, crisp pancetta, Point Reyes blue cheese, balsamic dressing 8

### Small Plates

**Marinated Olives** citrus zest, garlic, fennel seed, rosemary 5

**Marinated Artichokes** fresh mozzarella, roasted peppers, chili flakes, basil oil 8

**Spiced Almonds** cayenne pepper, sea salt 7

**The Cheese Sampler** 3 local and international artisan cheeses 12

**Dungeness Crab Cakes** roasted corn and jicama relish, avocado, cilantro, lime, crema fresca 11

**Sautéed Clams & Mussels** Spanish chorizo, white wine tomato cream sauce, garden herbs 10

**Shrimp Ceviche** citrus poached, orange segments, avocado, cilantro, fresh lime juice 11

**Flatbread ~ Vegetarian** summer squash, spinach, Japanese eggplant, stewed tomatoes, mozzarella 8

**Flatbread ~ Prosciutto** sautéed mushrooms, micro basil, tomato sauce, basil oil, five cheeses 9.5

**House Made Potato Gnocchi** sweet peas, smoked bacon, sundried tomatoes, parmesan cream 8.5

**Grilled Shrimp** sautéed with artichokes, bacon, white corn, basil, citrus cream 12

### Main

**Grilled Berkshire Pork Loin** apple and goat cheese polenta, arugula rapini, rosemary cider jus 26

**Organic Rib Eye** roasted garbanzo bean puree, grilled white corn and baby leeks, micro beet sprouts, red wine demi 29

**Seared Lamb Rack** mustard, basil infused cous cous, eggplant, stewed tomatoes, spinach, spiced crème fraîche 30

**Scallop Risotto** bay scallops, basil infused risotto, cherry tomato, sweet peas 23

**Atlantic Halibut** sweet onion potato cake, peppers, fresh pea shoots, wild mushrooms, pine nut saffron sauce 28

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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