

August 15, 2010

Mezzethakia: Traditional Greek Spreads \$7.00 Sampling of Extra Virgin Olive Oils \$5.00

Appetizers

Prosciutto di Parma with
Steve's Sweet Dream Melon
\$10.00

Ragout of Wild Mushrooms
with Artisanal Polenta, and Tuscan Liver Sauce
\$9.00

Whole Wheat Paperdelle with Veal Kidney,
Trumpet Royale Mushrooms, Cream, and Basil
\$10.00

Jumbo Lump Maryland Crab with Avocado,
Spicy Remoulade and Hackleback Caviar
\$15.00

Crispy Pork Belly with Corn Salad,
Green Tomato Marmalade, and Jalapeño Oil
\$10.00

Seared Hudson Valley Foie Gras
with a Balsamic and Blackberry Reduction
\$15.00

Sammy's Scapple with Sunnyside Duck Egg, Potato
and Dixiechetta Croquette and Tabasco Butter
\$9.00

Pork Cheek and Plantain Croquettes
with Chipotle Mayonnaise
\$8.00

Soups and Salads

Black Eyed Pea and Bacon Soup
\$8.00

Heirloom Tomatoes, Red Onions,
Pipe Dreams Fromage, Micro Basil and Lemon
\$11.00

Mixed Green Salad with Sherry Vinaigrette
\$6.95

Anadalousian Gazpacho with Cucumbers,
Pine Nuts, Cherry Tomatoes, and Croutons
\$9.00

Pennsylvania Bibb Lettuce
with Peppadew Peppers, Celery, Beets,
Bacon, and a Creamy Feta Dressing
\$11.00

Main Courses

King Salmon fillet with local Summer Ratatouille and Pesto

\$26.00

EcoFriendly Foods Pork Chop with sautéed Broccoli Rabe and a Peach Gastrique

\$27.00

Atlantic Bluefish fillet, spice rubbed, with Sauce Piquant, Okra, Hush Puppies, fried Green Tomatoes,
and Remoulade

\$20.00

Rabbit Loins wrapped in Bacon, oven roasted, with creamy Collard Greens, Yukon Gold Mashed Potatoes,
and a Pineapple Glaze

\$22.00

EcoFriendly Foods Chicken Leg Confit with Yukon Gold Potatoes, slow-cooked Green Cabbage
and Bacon with a Dijon Mustard Sauce

\$20.00

Alaskan Halibut fillet, crusted with Lemony Breadcrumbs, over a Risotto of English Peas,
Chanterelle Mushrooms, and Truffle Oil

\$29.00

New Frontier Bison Sirloin, spice rubbed, served with a salad of local Corn, Tomatoes, Poblanos
Trumpet Royale Mushroom, grilled Scallions, and a Poblano-Tomatillo Sauce

\$26.00

Pass the Plate: Dinner for Two \$80

Artisanal Polenta with Mushroom Ragout, Tuscan Liver Sauce, Prosciutto and Shrimp

Whole Mediterranean Bronzino

with Haricot Verts, roasted Yukon Gold Potatoes, Aioli, Laconian Olive Oil and Sea Salt

Peach Clafoutis with Crème Fraîche and Shortbread Cookies