

DINNER MENU WINTER 2010

STARTERS

SPANISH MANCHEGO CHEESE WITH KALAMATA OLIVES, WHITE ANCHOVY, MARINATED TOMATO, FRIED CAPERS, AND GRILLED BREAD **\$6**

HAND-CUT FRIES WITH TRUFFLE OIL AND PARMESAN **\$6**

PORK GYOZA WITH SOY REDUCTION AND SRIRACHA **\$6**

PHYLLO WRAPPED SHRIMP WITH A TRIO OF SAUCES **\$6.5**

SALADS

CAESAR SALAD WITH SPANISH WHITE ANCHOVY **\$6**
Prepared table-side

SALAD GREENS WITH GORGONZOLA, WALNUTS, DRIED CRANBERRIES,
RED ONION, CROUTONS AND SHERRY VINAIGRETTE **\$5**

ENTRÉES

CUBAN STYLE CHICKEN FRICASSEE WITH PEPPERS, SPANISH OLIVES, CAPERS, CURRANTS, CRISPY LEEKS
AND SERVED OVER SOFT POLENTA **\$15**

GRILLED PORK LOIN CHOP WITH FINGERLING POTATOES, SAUTÉED VEGETABLES, PICKLED ONIONS,
AND BALSAMIC SYRUP **\$15**

PANKO CRUSTED BARRAMUNDI WITH EDAMAME PUREE, GINGERED PARSNIPS, CARROTS AND PICKLED
GINGER AIOLI **\$17**

GRILLED COLORADO LAMB RIB CHOPS WITH CHERMOULA, KALAMATA OLIVES, ARTICHOKE HEARTS,
CHICKPEAS, GREEN PEAS, TOMATO, AND FINISHED WITH A SPICY HARISSA **\$18**

PEPPER-COATED COLORADO STRIP STEAK WITH MUSHROOM BRANDY SAUCE, SAUTÉED VEGETABLES,
AND GORGONZOLA POTATO CAKE **\$19**
Finished table-side

DESSERTS

STICKY TOFFEE PUDDING WITH CARAMEL PECAN SAUCE **\$5**

CRÈME DE CHEVRE WITH DRIED FRUIT COMPOTE AND BISCOTTI **\$5**

MANGOS WITH COCONUT RUM SAUCE OVER VANILLA BEAN ICE CREAM **\$5.5**
Prepared table-side

BANANA FRITTERS WITH CHOCOLATE SAUCE **\$5**