

# 5ifty Forks

## *Beginnings*

<b>PANE BIANCO</b> <i>heirloom tomatoes🌱 and buratta</i>	7
<b>LE TOURIN</b> <i>caramelized carrots, onion, kale, country bread, chicken stock &amp; fried egg🌱</i>	7
<b>ROASTED BEET SALAD</b> <i>candied pecans, greens🌱 &amp; ricotta salata</i>	7
<b>BACALAO BRANDADE</b> <i>salt cod, potato, parmesan &amp; cream, toasted baguette</i>	7
<b>PERSIMMON &amp; POMEGRANATE SALAD</b> <i>pine nuts and greens🌱</i>	7

## *Middles*

<b>BRAISED SHORT RIBS</b> <i>grainy mustard sauce, broccoli rabe &amp; potato gratin</i>	13
<b>5IVE SPICE DUCK BREAST</b> <i>bok choy and creamy polenta</i>	13
<b>BOUILLABAISSSE</b> <i>shrimp, clams, mussels, cod &amp; halibut, served with rouille and grilled bread</i>	13
<b>GRILLED PORK CHOPS</b> <i>caramelized applesauce🌱 shaved Brussels sprouts &amp; parsnips</i>	13
<b>WILD MUSHROOM FRICASSEE</b> <i>pappardelle pasta, butter &amp; herbs - vegetarian/vegan option</i>	13

## *Ends*

<b>KABOCHA SQUASH FLAN</b>	5
<b>PECAN &amp; PIE CRUST COUPE</b>	5
<b>CHOCOLATE PEANUT BUTTER ROOTBEER RUMBLE</b>	5
<b>FRENCH APPLE TART</b>	5
<b>CHEESE PLATE</b>	5

🌱 indicates sustainable organic products from Amy's Farm

CHEF: COLLEEN JOHNSON    MANAGER: ANDREW JOHNSON

season | FALL 2011 DINNER