

Winter 2012  
**Palette Menu Dinner**  
5:30-8:00p Wednesday & Thursday

**Starters**  
\$5

**Quinoa Chowder**

Avocado / Aji Amarillo / Cilantro-Mint Pesto / Manchego Cheese

**Winter Field Greens Salad**

Tart Green Apple / Blue Cheese / Dried Fruits / Candied Sunflower Seeds / White Balsamic Vinaigrette

**Porcini Risotto Arancini**

Mushroom Duxelles / Buffalo Mozzarella / Roasted Garlic Aioli / Toasted Bread Crumbs

**Spicy Steamed Mussels**

Housemade Fennel Sausage / Sweet Peppers / Grilled Ciabatta

**Cheese and Charcuterie**

Daily Selection / Appropriate Garnishes

**Entrees**  
\$10

**Pan Roasted Market Fish**

Lemon-Chive Mashed Potatoes / Fried Green Beans / Citrus Beurre Blanc / Herb Salad

**Parmesan Crusted Chicken Breast**

Orecchiette Pasta / Creamy Mushroom Ragout / Baby Spinach

**Cider Glazed Pork Loin**

Herb Spaetzle / Braised Cabbage / Smoked Bacon / Crispy Leeks

**Herb Grilled Beef Strip Loin**

Polenta Fries / Sautéed Greens / Parmesan-Truffle Fondue / Sauce Bordelaise

**Root Vegetable Tagine**

Preserved Lemon Couscous / Spiced Chickpeas / Piquillo Pepper Harissa