

BISTRO SELECTIONS

January 29th - February 9th, 2019

GREEK FREEKEH SALAD

Whole grain freekeh, cucumber, tomato, red onion, Kalamata olives, feta cheese, mint, parsley, Greek vinaigrette

7

PORK OSSO BUCCO MILANESE

Slow braised pork osso bucco, saffron risotto, lemon-parsley gremolata

24

HARRIETTA HILLS RAINBOW TROUT

Pan seared rainbow trout, lemon butter sauce, sautéed baby spinach with broccolini, grilled caulilini

30

INDIAN LAMB CURRY

Boneless leg of lamb stewed with vegetables & curry spices, served over steamed basmati rice, fresh cilantro & greek yogurt, grilled naan bread

26

CHICKEN SALTIMBOCCA

Pan seared chicken breast broiled with shaved prosciutto, fontina cheese & sage, served on sautéed fingerling potatoes with baby spinach, heirloom tomatoes & rosemary

24

ROASTED EGGPLANT BUCATINI

Roasted eggplant sautéed with tomato, garlic & herbs tossed with bucatini pasta, Pecorino Romano, chargrilled crostini

18

