

Village Supports Local Organic Farmers & Sustainable  
Agriculture  
We Use Only Organic Non Trans Fatty Rice Oil For All Fried  
Items

## FARM FRESH GREENS

### **Boston Bibb Lettuce**

*Blood Oranges, Candied Walnuts, Gorgonzola Cheese . 9*

### **Mixed Baby Greens**

*Baby Beets, Hazelnut Encrusted Warm Goat Cheese, Red Wine  
Reduction, Hazelnut Vinaigrette . 9*

### **Porcini Mushroom Soup**

*Lobster Mascarpone Tortellini, Shaved Winter Truffles . 10*

## SMALL PLATES

### **Spinach, Ricotta and Sage Tortellini**

*Pinenuts, Raisin & Lemon Brown Butter, Red Pepper Curls .  
10*

### **Ahi Tuna Sashimi**

*Crispy Rice Cake, Cucumber Noodles, Yuzu Sweet Soy Sauce .  
12*

### **Seared Dayboat Scallops**

*Truffled Potato Gratin, Yellow Foot & Black Trumpet  
Mushrooms,  
Melted Leek Sauce . 14*

### **Mini Baked Beef Wellingtons**

*Red Wine Braised Beef, Wild Mushroom, Puff Pastry . 8*

### **Oysters Rockefeller**

*Fanny Bay Oyster Gratin, Absinthe, Spinach . 9*

## ENTRÉE SELECTIONS

### **Pan Seared Local Sole**

*Potato Puree, Bloomsdale Farms Spinach, Lemon Caper Buerre  
Blanc . 18*

### **Pan Seared Steelhead Salmon**

*Dungeness Crab Anglotti, Cioppino Broth, Braised Fennel &  
Celery . 25*

### **Sunchoke Phyllo Crisp**

*Roasted Eggplant Puree, Asparagus Tips, Tomato Jam . 14*

### **Maine Lobster Pot Pie**

*Tail & Claw, 8 Vegetables, Organic David Little Potatoes . 32*

### **Pomegranate Glazed Muscovy Duck Breast**

*Rudabega Gnocchi, Baby Mustard Greens, Star Anise Jus . 28*

### **Port Wine Braised Beef Shortrib**

*Parsnip Puree, Cipolini Onion Rings, Root Vegetables . 22*

### **Prime Beef Wellington**

*Roasted Beef Marrow Bone, Truffled Potato Puree, Baby*

*Split Plate Charge \$2.00 18% Gratuity on Parties of 6 + Please Advise of Food Allergies*

## VALENTINES DAY 2010

### OUR CHEF TEAM

Thomas Ricci, Charles Olalia, Ryan

## PRIX FIXE MENU

3 course Menu \$45 or with wine \$65 per person

*Sorry, No Substitutions or Split Plates*

### COURSE ONE

*Choice of One of the Following*

**Boston Bibb Lettuce**

**Mixed Baby Greens**

**Porcini Mushroom Soup**

**Spinach, Ricotta and Sage Tortellini**

**Ahi Tuna Sashimi**

**Truffled Steak Tartare**



### COURSE TWO

*Choice of One of the Following*

**Port Wine Braised Beef Shortrib**

**Maine Lobster Pot Pie**

**Pan Seared Steelhead Salmon**

**Pomegranate Glazed Muscovy Duck Breast**

**Prime Beef Wellington**



### COURSE THREE

*Choice of One of the Following*

**Rose Petal Crème Brulee**

**Banana Bread Pudding**

**Chocolate and Hazelnut Ganache Tart**

**Cookies, Confections & Chocolates**



## WINE FLIGHTS

A Wine Flight of Your Choosing (4oz ea)

*Choose Your Top Three to Pair with Your Prix Fixe Selections*

**Sparkling . Gruet, New Mexico NV**

**Sauvignon Blanc . Touraine, Francois Chidaine, Loire '08**

**Chardonnay . Elizabeth Spencer, Sonoma Coast '08**

**Malbec . Nieto Senetiner Reserva, Mendoza '07**

**Merlot . Adastra Carneros Napa '06**

**Pinot Noir . Mac Murray, Sonoma Coast '07**

**Syrah . Laird Family "Dyer Ranch," Napa Valley '05**

**Cabernet Sauvignon . Line Shack, San Antonio Valley '06**

**Late Harvest Zinfandel . Valdez "Simoncini", Dry Creek  
'05**