



thursday, february twenty fifth

presso fisso 45 per person

first course, choice of:

Avocado and satsuma mandarin salad with frisee, tarragon and San Giacomo 8 year balsamic vinegar

East Coast Jonah crab cake with Chef's Garden mixed lettuces and meyer lemon marmellata

second course, choice of:

Roasted Walleye Pike in pork brodo with wild black trumpet mushrooms, Anson Mills farro and ginger

Moroccan spiced Miller's Amish chicken leg with house made anise bread, parsnips and almond

third course, choice of:

Selection of three American artisanal cheeses

Warm Manjari chocolate soup with ancho chili, pecan shortbread and cinnamon ice cream

Tonight's sorbet

Tonight's Stinky Cheese & Pairing 7

Winnimere, raw cow's milk - Jasper Hill Farm, VT paired with

wine pairings 3 wines 25

First course

N/V Brut Cava, Avinyo, Penedes, Spain

Second course

2006 Chardonnay "Un Oaked" Iron Horse, Green Valley, California

or

2008 Dolcetto d'Alba "Tre Vigne" Vietti, Piemonte, Italy

Third course

10 year Old Tawny Port, Smith Woodhouse, Portugal

a la carte

appetizers

Tonight's Soup 9

Olive oil whipped smoked whitefish with rosemary potato crisp and three color Cerignola olives 10

Crispy fried Lake Erie perch, lemon and green beans with a caper and kalamata olive aioli 11

La Quercia prosciutto and Chef's Garden arugula salad with house made lemon ricotta, persimmon, black pepper and toasted croutons 11

Terzo Piano Antipasto: La Quercia prosciutto and coppa, Russo spicy sopressata, Dreymler and Kray Milano salami, Pleasant Ridge Reserve cheese and marinated vegetables 15

Flatbread with California burrata, rapini, Nichols' Farm potato, roasted garlic and calabrian chilis 17

Flatbread with crispy Becker Lane pork belly, grilled pineapple, cilantro and Capriole goat's milk cheese 17

entrees

Hand crafted butternut squash filled ravioli with house made Becker Lane sage sausage, caramelized cipollini onions and Carr Valley Marisa sheep's milk cheese 17

Pinn-Oak Farms lamb chops with whole grain mustard spaetzle, Nichols' Farm parsnips and rosemary 32

Fennel and almond crusted Lake Superior whitefish with yukon potato celery root puree, braised fennel and chive creme fraiche 22

Roasted Rushing Waters Trout with house cured and braised Becker Lane pork belly, brussel sprouts and Nichols' Farm potatoes 26

Grilled, sliced Midwestern Beef Tagliata with winter vegetables, and Anson Mills polenta 25

2.25.2010