

terzo PIANO

dinner

thursday, march eleventh

presso fisso 45 per person

first course, choice of:

East Coast Jonah crab salad with chilled cauliflower soup, citrus and ciabatta crostino

Hand crafted mushroom soup filled raviolo with pea shoots, mint and Gorgonzola Dolce cheese

second course, choice of:

Roasted Pacific line-caught Cod with roasted Nichol's Farm potatoes, Cerignola olives and romesco

Braised Becker lane pork shoulder with Anson Mills yellow polenta, local honey cooked parsnips and ginger

third course, choice of:

Selection of three American artisanal cheeses

Manjari chocolate ganache cake with satsuma mandarin, kumquat and Mighty Leaf earl grey tea ice cream

Tonight's sorbet

Tonight's Stinky Cheese & Pairing 7

Winnimere, raw cow's milk - Jasper Hill Farm, VT
paired with organic Koval Pear Brandy

wine pairings 3 wines 30

First course

n/v Brut Cava, Avinyo, Penedes, Spain

Second course

200 8 Verdicchio dei Castelli de Jesi Classico Superiore
"Luzano" Marotti Campi, Italy

or

200 6 Cabernet Sauvignon, Chimney Rock, Napa, California

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

East Coast Jonah crab cakes with capers, tarragon, mixed lettuces and meyer lemon marmellata 13

La Quercia prosciutto and arugula salad with Tiny Greens vegetable sprouts, marinated Hidden Springs feta cheese 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, dried apricot, cilantro and Capriole goat's milk cheese 17

entrees

Hand crafted tagliatelle with Pinn Oak Farms lamb ragout and Carr Valley Marisa sheep's milk cheese 18

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

Roasted Miller's Amish chicken leg with Moroccan spices, house made anise bread, carrots and almonds 21

Pinn Oak Farms lamb chops with whole grain mustard spaetzle, 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 Great Lakes Walleye Pike in pork brodo with wild black trumpet mushrooms, Anson Mills farro and ginger 26

3.11.2010