

tina's menu
february 2012

Apps:

Herbed Chickpea Frites, Green Chile-Lime Yogurt Sauce (GF, V)

Spiced Red Lentil Soup, Sumac, Pomegranate Oil (GF, V, VN)

Seared Calamari, Harissa Vinaigrette, Pickled Sultanas, Green Beans (GF)

Potato Gnocchi, Pancetta, Mint, Saffron Cauliflower Cream (*V on Request)

Duck Pate with Green Peppercorns

Salmon Springrolls with a Spicy Hazelnut Sauce

Entrees:

Mediterranean Spiced Vegetable Crepes, Carrot-Cashew Mousse, Charmoula
Sautéed Greens, Olive Tapenade (V, VN)

Red Wine-Honey Glazed Roasted Rabbit, Truffle Butter Braised Savoy, Thyme
Roasted Sunchokes (GF)

Seared Tenderloin, Sage Brown Butter Confit Potatoes, Balsamic Caramelized
Brussel Sprouts (GF)

Braised Lamb Shank, Olive Oil Braised Coronas, Spiced Fruit, Red Wine Lamb
Jus GASTRIQUE (GF)

Seared Scallops, Kumquat-Espelette Beurre Blanc, Parsnip-Pear Puree,
Tarragon Herb Salad (GF)

Chard and Almond Tamales, Cumin Scented Yam Puree, Blood Orange,
Jicama, Pickled Onion Salad, Guajillo Coconut Crema (V, GF, VN)Olive Oil