

Evenfall

Dinner Menu ~ Winter 2010

Appetizers

Grilled Lamb Chops ~ pomegranate glaze, roasted olive braised baby spinach & onion ring salad 13

Crispy Baby Back Ribs ~ soy orange glaze, house crafted kimchi, you have to try them 10

Rare Sesame Seared Saku Tuna ~ cardamom-carrot puree, arugula, pickled watermelon rinds, carrot vinaigrette, bluegrass soy pudding, wasabi pea brittle 11

Crispy Vegetable Spring Rolls ~ asian slaw, house made duck sauce & orange ponzu 8

Fresh Maine Crab Napoleon ~ roasted red ace beets and pears, salted walnuts, fresh ginger juice vinaigrette 11

Duck Confit & Fig Rillettes ~ star anise pickled red onions, whole grain mustard, sun dried cranberry baguette 10

Evenfall Cheese Selection ~ house pulled mozzarella sticks, toasted almonds, crispy fried Great Hill blue cheese + fig spring roll, whole wheat thyme and sun-dried cranberry loaf, apples with salted caramel, shy brothers farm hannahbells cheese, apple compote, daily cheese 15

French Onion Soup ~ rich port-beef broth, caramelized onions, gruyere cheese, duck confit 8

Flash Fried Calamari ~ harissa aioli & citrus chili sauce 9

Salads

Fork + Knife Caesar ~ parmesan crisp, focaccia crostini, roasted olives + tomatoes, white anchovies 9

Organic Baby Greens ~ Belgian endive, fresh herbs, candied pecans, smoked cheddar, port braised apples, red wine vinaigrette 9

Entrees

Grilled Kobe Sirloin (American Wagyu)- house crafted ricotta cheese gnocchi, buttered spinach, roasted king mushrooms, red wine demi 29

Organic Duck Meatballs + Meyer Lemon Pappardelle ~ exotic mushrooms, baby spinach, hannahbell mozzarella, rich apple smoked bacon tomato sauce, parmesan reggiano 22

Grilled Thyme & Garlic Marinated Venison ~ creamy ricotta - toasted walnut raviolis, buttered baby carrots, cranberry glazed roasted butternut squash, rosemary demi 26

One Pound Steak & Frites ~ An Evenfall Favorite, garlic & herb house cut fries, arugula + organic tomato relish salad, red wine demi 24

Pan Seared Jumbo Scallops, celery root puree, crispy fried cauliflower, golden raisin - toasted almond sweet 'n' sour vinaigrette, verjus sauce 27

Grass Fed Rib-Eye ~ bourbon smoked salt and pepper crusted, apple-wood smoked bacon + potato gratin, shallot wilted baby spinach, horseradish cream, rosemary demi 26

Pan Seared Mahi ~ miso buttered Brox farm fingerling potatoes, laughing bird shrimp, soy caramel glazed cider bacon, pork dashi braised baby spinach 24

Buttermilk Fried All Natural Chicken Breast, chive mashed Yukon gold potatoes, shallot sautéed spinach, thyme - grain mustard gravy, crispy onion ring garnish 19

~ A La Carte from the Grill ~

One Pound Lamb Rack 23 or **10oz Beef Tenderloin 23**

Sauces: Red Wine Demi or Our Own Steak Sauce

Butters: Spicy Pepper, Blue Cheese, Foie Gras*, or Black Truffle*

A La Carte Sides

Garlic & Herb French Fries	5	Garlic Braised Spinach	6
Mashed Yukon Gold Potatoes	5	Truffled Lobster Mashed Potato	10
Fresh Lobster Mac + Cheese	11	Shallot Braised Wild Mushrooms	11
Cranberry Butter Broccoli Rabe	8	Crispy Cauliflower Curds	8

Executive Chef Scott Pelletier

Our Private room hosts parties of 12 to 50 for business or family with no room charge

Bread, sausage, sorbet, ice cream, pastas, desserts, cheeses, and So Much More Made on Premises

Please fill out an email contact card for menu updates, event news, and special offers

*Foie Gras & Truffle Butter is \$1