

Kitchen A Bistro

Thursday, March 04, 2010

SAMPLE LUNCH MENU

Menu changes daily to utilize finest available seasonal ingredients.

APPETIZER

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| Field Salad with Roasted Beets and Goat Cheese | 9 |
| Fennel and Roasted Chestnut Soup | |
| Butternut Squash Ravioli | |
| Caramelized Onion and Goat Cheese Tart | |
| Charcuterie Board | 11 |
| Sauté Blowfish with Farroto and Provencal Sauce | |
| Scallops with Vanilla Aioli | |

ENTRÉE

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| Braised Short Ribs with Broccoli Rabe and Tomato Confit | 13 |
| Roast Organic Chicken Leg with Tuscan Kale | |
| Crisp Crepe of Duck Confit with Spinach Puree | |
| Haddock with Spaghetti Squash and Tomato Broth | |
| Daurade with Purple Hull Beans Chorizo and Clams | |

OUR MENU IS OFFERED AS A
\$16 TWO COURSE PRIX FIXE

Entree & Dessert

OR

\$25 THREE COURSE PRIX FIXE

Appetizer, Entree & Dessert

**Consuming raw or under cooked meats, fish, shellfish or shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*