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-Winter Dinner Menu-

First Course

Soup \$8

Crab cake, matchstick sweet potatoes, warm horseradish cream \$14

Seared Diver scallops, garlic cheese grits, pomegranate molasses \$15

Five spice fried Quail, egg fried rice, Napa cabbage \$14

Roasted cauliflower Carpaccio, balsamic mustard, herb aioli,
baby greens \$10

Tossed baby spinach, orzo pasta, capers, Holland tomatoes, toasted pine nuts,
parmesan cheese, blond balsamic vinaigrette \$9

Chopped salad of Iceberg, radicchio, red onion, bacon, tomato, boiled egg, hearts
of palm, aged white cheddar, buttermilk-horseradish dressing, croustini \$11

Red wine poached Pear, bleu cheese, petite arugula, spiced pecans \$12

Second Course

Roasted mushroom stuffed Chicken Thigh, three onion merlot risotto,
mascarpone cheese \$26

Veal Tornadoes, apples, roasted tomato, celery root coulis, Madeira sauce,
baby spinach \$34

Root beer braised pork tenderloin, buttermilk mashed potatoes, "T.N.T" apple
sauce, Bourbon corn pudding \$27

Yellow BBQ Shrimp, fingerling potatoes, braised kale \$33

Grilled Tenderloin of Beef, Yukon potato puree, petite arugula, crispy onions, red
wine shallot-demi glace \$37

Macadamia crusted Halibut, root vegetables, parsley & Spanish olive oil mash,
with lemon beurre blanc \$32