

this menu prepared for you by:



bite boltTM

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bitebolt.com 805.328.5050

MENUS

DINNER

SAMPLE

Appetizers

House marinated olives 7

Chorizo lamb sausage and black olive *piadina* flat bread with watercress, cherry tomato salad and zahtar dressing 13

Terrine de queue de boeuf, oxtail terrine with grilled batard, herb salad and pommery mustard 18

Boudin blanc, veal and chicken sausage with truffle honey leeks agrodolce 14

Mesclun, mixed baby greens salad with root vegetable chips and balsamic vinaigrette 8

Roasted Weiser farms beets and leeks, mustard greens and toasted pine nut salad with truffle chive vinaigrette 12

Hearts of romaine salad with lemon, garlic and anchovy dressing and marinated anchovy filets 9

Tuscan white bean and vegetable soup with garlic crostino and beet greens 10

Entrées

Pan roasted black cod with roasted Romanesco cauliflower, German butterball potatoes, anchovie bagna cauda with toasted almonds 36

Pan roasted duck breast and confit of duck leg with Black Arkansas apple and parsnip gratin with caramelized quince sauce 42

From our wood burning grill

Tunisian turmeric and onion marinated grilled hen with butternut squash and pepper tagine with spinach and fried chickpeas 32

King salmon with Weiser farms carrot raviolo, parsnips and cippolini onions with orange gravy 28

Grilled rib eye steak with red wine wild mushroom sauce, salt roasted Weiser farms heirloom potatoes and sautéed black kale 48

Dessert

Gâteau d' Ariel, flourless chocolate cake 8

Orange almond flan 8

Fresh fruit and cookies 8

Assorted Sorbets 8

Wine Tasting Menu 70

Appetizer

Roasted Weiser farms beets and leeks, mustard greens and toasted pine nut salad with truffle chive vinaigrette

Goose Bay East Coast Viognier, New Zealand 2009