

FEATURES

FALL

2010

HÍDAGO DE PATO Seared foie gras, moscatel sherry syrup, spiced figs, toast 14.99
Pair with Xingu, Brazillian Black Lager

ESPINACA Y DURAZNOS Wilted spinach, grilled peach, pumpernickel toast, caramelized onion vinaigrette, bleu cheese; bacon optional 8.99
Pair with Chateau, Semi-Dry Reisling

MEJILLONES EN SALSA Mussels, spicy tomato sauce, caramelized onion 9.99
Pair with Edmund Fitzgerald, Porter

PATO Y CARAMELO DE TERNERA Seared duck breast, roasted butternut squash, green apples, veal caramel 7.99
Pair with Piraat, Belgian Tripel

CROQUETAS DE JAMÓN Y QUESO Manchego cheese & Serrano ham croquettes, aioli 7.99
Pair with La Gitana, Manzanilla Sherry

VEIRAS EN JARABE DE ARCE Seared scallops, sweet potato pork belly hash, maple cream 12.99
Pair with Lion Brewery, Lion's Stout

FLETAN CON REBOZUELOS Roast halibut, chanterelle ragout, walnut cream 12.99
Pair with Muga Blanco, Oaked Viura blend

THE JAM!

Ruby port,
Frangelico,
Bärenjäger,
raspberry purée,
tahini, coconut milk,
honey, crushed
cookie crust 9.99

QUINTA DA ALORNA

Tinta Roriz-Portugal
7.99/29.99

EDMUND FITZGERALD

Porter, Great Lakes
Brewing Co. 4.99

ROWSTER'S PRESS POT

Costa Rica, half & full
press pots 2.95/5.95