

Amarett bistro



October 16-22 2017

Appetizers

Caesar – Romaine, Croutons, Pecorino Romano, Classic Dressing

House Salad - Baby Greens, Roasted Red Peppers, Fennel, Red Onion, Basil Vinaigrette

Arugula – Dried Cranberry, Maytag Bleu, Candied Pecan, Maple Vinaigrette

Crispy Calamari – Pickled Onions, Hot Peppers, Lemon Aioli

Chicken Stracciatella – Organic Chicken, Local vegetables, Sous Vide Egg

Burrata – Blood Orange, Coriander Oil, Basil

Duck Poutine – Fresh Cut Fries, Duck Confit & Gravy, Curds

Gnocchi – Root Vegetable, Cider Cream

\$20.17

Pork Tenderloin – Savoy Cabbage, Pancetta, Local Potato, Dijon Mustard Jus

Buttermilk Fried Chicken Breast – Whipped Potato, Braised Greens, Country Gravy

Butternut Squash Ravioli – Brown Butter, Maple Crème Fraiche, Walnut Gremolata

\$30.17

Salmon – Corn Risotto, Parsley Coulis, Tomato Confit

Scallops – Local Carrot Purée, Roasted Fingerlings, Parsley “Bubbles,” Bacon Crumble

Filet Medallions – Daulphinoise Potato, Roasted Mushrooms, Soubise, Demi Glace

\$40.17

Halibut – Beluga Lentils, Beets, Sea Beans, Radish

Dessert

White Chocolate – Cranberry, Toasted Pumpkin Seeds