

Abundant Flavors

Spanish Lentil Soup <i>with Chorizo Sausage, Aromatic Tomatoes, and Toasted Crostini</i>	9.00	Warm Onion Tart <i>with Walnut Vinaigrette</i>	8.00
		» Cordorniu Cava Brut Rose, Penedès	8.50
Sautéed Shrimp <i>with Lemon, White Wine, Tomatoes, and Feta Cheese</i>	12.00	Wood Smoked Mushroom Ravioli <i>with Madeira Broth and Serrano Ham</i>	9.00
» BR Cohn Chardonnay, Carneros 03	9.75	» Fiano di Avellino dei Feudi di San San Gregorio, Campania 03	9.75
Arancini <i>Crispy Risotto with Italian Sausage, Fontina Cheese, and White Truffle Aioli</i>	8.00	Gateau of Crab <i>Jumbo Lump Crab, and Orange Fennel Coulis</i>	12.00
» Buena Vista Chardonnay, Carneros 03 "The Happiest Celebration on Earth"	7.75	» Mönchhof Robert Eymael, Estate Riesling, Mosel-Saar-Ruwer 03	9.50

Intermezzo

Smoked Beef Carpaccio <i>with Fava Bean Salad and Focaccia Crisp</i>	11.50	Warm Goat Cheese Salad <i>Arugula, Frisee, Lardons, and Marinated Tomatoes</i>	9.00
» Hartford Pinot Noir, Sonoma Coast 03	10.75	» Cordorniu Cava Brut Rose, Penedès	8.50
Cítricos Salade Maison <i>with Cabernet Vinaigrette</i>	7.00	Salad of Romaine Lettuce <i>Fresh Hearts of Palm, Bleu Cheese, and Late Harvest Riesling Vinaigrette</i>	8.00
Plat du Jour <i>Chef's Selection of Meats and Cheeses</i>	9.00	» Soave Classico Gini, Veneto 03	9.25

Entrées

Cítricos Filet Sicilian <i>Oak Grilled Filet of Beef with Wood Roasted Spanish Onions, Quattro Formaggi Crushed Potatoes and Veal Glacé</i>	36.00	Crispy Baked Breast of Chicken <i>with Sun-Dried Tomato Orzo Pasta, Wilted Escarole, and a Cabernet Jus'le</i>	29.00
» BR Cohn Cabernet Sauvignon, Sonoma 03	10.75	» Hartford Pinot Noir, Sonoma Coast 03	10.75
Grilled Swordfish <i>with Vegetable Pearl Pasta and Red Pepper Coulis</i>	32.00	Sautéed Scottish Salmon <i>with Roasted Fennel, Yukon Gold Potatoes, and Black Olive Butter</i>	31.00
» Soave Classico Gini, Veneto 03	9.25	» Pouilly-Fuisse Joseph Drouhin, Burgundy 03	9.75
Pan-Roasted Golden Tilefish <i>with Yellow Tomato - Pepper Compote, and Spinach Risotto</i>	31.00	Pork Cassoulet <i>with Cannellini Beans, Applewood Bacon, Maytag Bleu Cheese and Oak Grilled Rosemary Lavash</i>	29.00
» Gainey Sauvignon Blanc, Santa Ynez Valley 02	8.25	» Château de Cruzeau Peassac-Leognan, Graves 01	11.50
Braised Veal Shank <i>with Parsnip-Potato Purée and Roasted Vegetables</i>	33.00	Ragoût of Seasonal Vegetables <i>with Multigrain Salad and Marinated Tofu</i>	23.00
» La Fond Syrah, Santa Rita Hills 02	9.75	» Guenoc Petite Syrah, North Coast 02	8.75

Cítricos Wine Pairing . . . Three Wines Paired to Selected Courses 29.50

*We are Happy to discuss with you and attempt to accommodate any dietary or special needs diets.
For your convenience, an 18% gratuity will be added to parties of 8 or more.*