

From The Cooking Place

Duck and Pork Firecracker

Crisp "Spring" Rolls with Hoisin Sauce
and Jicama-Apple Slaw 10.00

Lamb "Patis"

Pulled Lamb rolled in Phyllo with
Mint-Cilantro Chutney 9.00

Lentil "Pastilla"

Lentil-filled Phyllo Pockets with
Sweet-and-Sour Sauce 7.00

Maize and Sweet Potato "Tamales"

Herbed Maize Pudding and Truffled Sweet
Potato Mash with Shredded Goat Cheese
in Corn Husk Boat 8.00

Kalamata Olive Flatbread

with Four Cheeses and Laura Chenel's
Soft Goat Cheese 9.00

Bacon-Arugula-Tomato Flatbread

with Midnight Moon Goat Cheese and
Cilantro-Yogurt Drizzle 9.00

Kenyan Coffee Barbecued Chicken

Flatbread with Grilled Onions,
Apple Julienne, and Four Cheeses 10.00

Taste of Africa

Kalamata Olive Hummus, Moroccan Chermoula,
and Malayan Spinach-Lentil Dip with
Pappadam, Whole-Wheat Lavosh, and
Flax Seed Naan Bread 9.00

Appetizers

Green Asparagus Soup

with Spinach Chiffonade, Asparagus Tips,
and Chermoula-Cottage Cheese 7.00

Earthbound Farm Organic Field Greens

with Buttermilk-Carrot Dressing 7.00

Lemon-Cumin Marinated "Ahi" Tuna

with Heirloom Beans and
Zough Yogurt 13.00

Cucumber, Tomato, and Red Onion Salad

with Organic Arugula, Cottage Cheese,
and Watermelon Vinaigrette 8.00

Entrées

Wood-grilled Pork Tenderloin

with Sweet Potato Dumplings
and Mushroom Ragoût 26.00

Chermoula-roasted, Tanglewood Chicken

with Red Skin Mashed Potatoes,
Preserved Lemons, Kalamata Olives,
Roasted Garlic, Herbs, and Tunisian Chutney 26.00

Malay Shrimp Curry

with Potatoes, Artichokes, Tomatoes,
Sweet Peas, and Grilled Onions 27.00

Broiled Filet of Wild King Salmon

with Avocado, Edamame, Black Chick Pea,
Vine Ripened and Pear Tomato Salad,
Harissa Vinaigrette, and Harissa Yogurt 26.00

Tamarind-braised Beef Short Rib

with Idaho and Sweet Potato Gratin
and Onion-Garlic Sauce 27.00

Maize-crust and Seared Pacific Halibut

with Vegetables of the Moment,
Tomato-Butter Sauce, and
Crispy Sweet Potatoes 30.00

Seared Jumbo Scallops

with Golden Brown Mealie "Pap" and
Spicy Tomato-Onion "Chaka-Laka" 29.00

Wood-grilled Filet Mignon

with Macaroni & Cheese and
Red Wine Sauce 34.00

Berbere-braised Lamb Shank

with Toasted Couscous, Baby Spinach,
and Berbere Sauce 27.00

Grains, Peas, and Vegetables

Black Garbanzo Peas, Kamut, Quinoa, Pearl and
Black Barley, and Wheat Berries with Roasted
Vegetables and Seared Tandoori Tofu 19.00

Jiko Cheese Selection

Cypress Grove's Humboldt Fog and Mt. McKinley Chèvre, Portuguese Bica de Queijo,
Laura Chenel's Cabecou, and French Abbaye de Belloc
with Spiced Fruit Jam and Crostini 14.00

We are happy to discuss with you and attempt to accommodate any dietary or special needs diets
An 18% service charge is added for parties of 8 or more.

6/10/06