

Abundant Flavors

Arancini 8.	Stone Crab Claws 14.
<i>Crispy Risotto with Italian Sausage, Quattro Formaggi, and White Truffle Aioli</i>	<i>with Citrus Aioli and Cocktail Sauce</i>
» BR Cohn Chardonnay, Carneros 03 11.50	» Masi Masianco Pinot Grigio & Verduzzo, Friuli 05 7.75
Sautéed Shrimp 12.	Warm Onion Tart 8.
<i>with Lemon, White Wine, Tomatoes, and Feta</i>	<i>with Walnut Vinaigrette</i>
» Nora Albariño, Rias Baixas 04 8.50	» Rotari Brut, Trentino 97 7.75
Roasted Butternut Squash Bisque 9.	Gâteau of Crab 12.
<i>with Orange Scented Crab and a Citrus Cream</i>	<i>Jonah Lump Crab, and Orange Fennel Cream</i>
	» Mönchhof Robert Eymael, Estate Riesling, Mosel-Saar-Ruwer 03 9.50

Intermezzo

Winter Antipasto 14.	Warm Goat Cheese Salad 9.
<i>with Eggplant Capanata, Serrano and Westphalian Ham, Asparagus Salad and Buffalo Mozzarella.</i>	<i>Arugula, Frisee, Lardons, and Marinated Tomatoes</i>
» Chateau Lamarague Rose, Rhone 05 8.00	» Guenoc Sauvignon Blanc, Lake County 05 7.00
	Salad of Romaine Lettuce 8.
	<i>Fresh Hearts of Palm, Blue Cheese, and Late Harvest Riesling Vinaigrette</i>
	» Soave Classico Gini, Veneto 03 9.50

Entrées

Grilled Swordfish Provencal 32.	Cítricos Filet Sicilian 36.
<i>with Pearl Pasta, Grape Tomatoes, Saffron-Tomato Broth, and Clams</i>	<i>Oak Grilled Filet of Beef with Wood roasted Spanish Onions, Quattro Formaggi Crushed Potatoes, and Veal Glacé</i>
» Moschoflero Boutari, Mantina Greece 9.00	» Châtaeux de Cruzeau, Graves 01 12.50
Sautéed Coho Silver Salmon 34.	Sherry Roasted Breast of Chicken 29.
<i>with Oven roasted Leeks, Yukon Gold Potatoes, and Fines Herbs Butter Sauce</i>	<i>With Root Vegetables, Maytag Potato Cake, and a Cabernet Jus'le</i>
» Chalk Hill Imagine, Sonoma 04 11.00	» Benziger Merlot, Somoma 02 10.50
Wild Striped Bass 31.	Braised Veal Shank 35.
<i>with Cabernet-Butter Broth and Seasonal Mushroom Risotto</i>	<i>with Carrot-Potato Purée and Roasted Vegetables</i>
» AuBon Climat Pinot Noir, Sonoma 12.00	» Orfila Sangiovese, San Pasqual Valley 03 11.50
Citron Rotisserie Pork Chop 32.	Seared Tofu 23.
<i>with Creamy Polenta, Garlic Wilted Red Kale, and Cilantro-Lime Drizzle</i>	<i>with Zucchini, Eggplant, Tomatoes, Mushrooms, Lentils, Crisp Pastry and Basil Pesto</i>
» Viña Salamanca Rufete Sierra de Salamanca 9.00	» Guenoc Petite Syrah, North Coast 02 9.00

Citricos Wine Pairing . . . Three (5 oz) Wines Paired to Selected Courses 25.50

We are Happy to discuss with you and attempt to accommodate any dietary or special needs diets.
An 18% gratuity will be added to parties of 8 or more.