

Abundant Flavors

<p>Arancini Crispy Risotto with Italian Sausage, Quattro Formaggi, and White Truffle Aioli » Bontera Viognier, Mendocino County '05</p>	<p>8. 11.</p>	<p>Warm Onion Tart with Walnut Vinaigrette » Codorniu Brut Ros Cava, Penedas NV</p>	<p>8. 10.5</p>
<p>Sautéed Shrimp with Lemon, White Wine, Tomatoes and Feta » Vega Sindoa Chardonnay, Navarra '05</p>	<p>12. 9.</p>	<p>Gâteau of Crab Jumbo Lump Crab, Orange Fennel Cream, and Tomato Fennel Slaw » Chalk Hill Imagine, Sonoma '04</p>	<p>12. 11.</p>
<p>Spanish Pisto A Vegetable soup with Cannellini beans, Pistou and shaved Parmesan-Reggiano</p>	<p>9.</p>	<p>Warm Goat Cheese Salad with Arugula, Frisée, Lardons, and Marinated Tomatoes » Soave Classico Gini, Vento '03</p>	<p>9. 9.5</p>
<p>Mediterranean Tastes with Roasted Garlic and White Bean Puree, Picholene Olive Tapenade, Buffalo Mozzarella and Prosciutto di Parma served with Grilled Crostini » Valpolicella Ripasso La Colombaia. Veneto '04</p>	<p>10. 9.</p>	<p>Salad of Romaine Lettuce with fresh Hearts of Palm, Blue Cheese, and Late Harvest Riesling Vinaigrette » Guenoc Sauvignon Blanc, Lake County '05</p>	<p>8. 7.</p>

Entrées

<p>Grilled Swordfish Provençal with Orzo Pasta, Grape Tomatoes, Saffron-Tomato Broth, and Clams » BR Cohn Chardannay, Carneros '05</p>	<p>31. 10.5</p>	<p>Cítricos Filet Sicilian Oak-grilled Filet of Beef with Roasted Spanish Onions, Crushed Potatoes with Quattro Formaggi and Veal Glacé » BR Cohn Cabernet Sauvignon, Sonoma '04</p>	<p>37. 11.5</p>
<p>Pan Roasted Wild Salmon Orange Scented Cous-cous Salad, Harissa Sauce, and Grilled Vegetables » Mönchhof Robert Eymael, Estate Riesling, Mosel-Saar-Ruwer '03</p>	<p>31. 9.5</p>	<p>Sherry Roast Breast of Chicken with Tomato and Egg Cavatelli Pasta, Natural Chicken Sausage, and Cabernet Jus'lié » Mano A Mano Tempranillo, La Mancha '04</p>	<p>26. 7.</p>
<p>Pan-Roasted Halibut with English Peas, Lemon Risotto, Crispy Westphalian Ham and Thyme Broth » Bontera Viognier, Mendocino County '05</p>	<p>31. 11.</p>	<p>Braised Veal Shank with Carrot-Potato Purée and Roasted Vegetables » Orfila Sangiovese, San Pasqual Valley '03</p>	<p>39. 11.5</p>
<p>Berkshire Pork Two Ways with Creamy Polenta, Zellwood corn, Wilted Red Kale, Corn Crepe and Cilantro-Lime Drizzle » Vina Godeval Godello, Vadeorras '05</p>	<p>34. 9.5</p>	<p>Seared Tofu with Zucchini, Eggplant, Tomatoes, Mushrooms, Lentils, Sun-dried Tomato Coulis » Guenoc Petite Sirah, North Coast '02</p>	<p>22. 9.</p>

Citrico's Wine Pairing . . . Three (5 oz) Wines Paired to Selected Courses 25.50

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests. An 18% service charge is added for parties of 8 or more.