



# Citricos is Pleased to Welcome The Welsh Party!



## First Course

**Arancini**...Crispy Risotto with Italian Sausage, Quattro Formaggi, and White Truffle Aioli 8.00  
» *Juan Gil Monastrell, Jumilla '05 9.50*

**Sautéed Shrimp**...Stracinati Pasta, Lemon, White Wine, Tomatoes, and Feta Cheese 12.00  
» *Moschofilero Boutari, Mantina '06 9.00*

**Gâteau of Crab**...Jumbo Lump Crab, Orange Fennel Cream, and Tomato Fennel Slaw 12.00  
» *Vina Godeval Godello, Valdeorras '06 9.50*

**Seared Tuna Carpaccio**...Spiced and Seared Ahi Tuna topped with a Local Tangerine and Blood Orange Salad 13.00  
» *Villa Maria Private Bin Sauvignon Blanc, Marlborough '07 9.00*

**Foie Gras Ravioli**... Hudson Valley Foie Gras, Duck Confit, and Consommé 14.00  
» *Garnacha de Fuego Bodegas Ateca, Calatayud '06 7.50*

## Soup and Salad Course

**Salad of Romaine Lettuce**...Fresh Hearts of Palm, Maytag Blue Cheese, and Late Harvest Riesling Vinaigrette 8.00  
» *Nora Albariño, Rias Baixas '06 9.00*

**Goat Cheese "Truffles"**...Tomato, Cracked Pepper, and Sesame "Truffles" with Arugula, Frisee, Nueske Applewood Smoked Bacon, and Roasted Beets 9.00  
» *Trimbach Gewürtztraminer, Alsace '04 9.50*

**Buffalo Mozzarella**... Roasted Tomatoes, Organic Extra Virgin Olive Oil, 8 Year aged Balsamic Vinegar, and Micro Basil 9.00  
» *Chateau Lamargue Rose, Costières de Nîmes '05 8.50*

**Sweet Onion Bisque**...with Fontina Grilled Cheese 9.00  
» *Riesling Estate Qba Mönchhof Robert Eymael, Mosel-Saar-Ruwer '06 9.50*

## Main Course

**Pan Roasted Halibut**...Pappardelle Pasta Al Olio with Crushed Olives, Black Olive Oil, and Basil Coulis 31.00  
» *Jean-Luc Colombo "La Violette" Viognier, Rhône '06 8.50*

**Roasted Chicken Breast**...Tanglewood Farms Chicken with Torchiette Pasta, Prosciutto di Parma and Fresh English Peas 30.00  
» *Masi Campofiorin, Verona '04 9.50*

**Grilled Swordfish Provençal**...Orzo Pasta, Grape Tomatoes, Saffron-Tomato Broth, and Clams 31.00  
» *La Fond Syrah, Santa Rita Hills '05 11.00*

**Braised Veal Shank**...Carrot-Potato Purée, Roasted Vegetables, and Toasted Citrus Gremolada 39.00  
» *Silverado Fantasia Sangiovese, Napa '04 16.50*

**Rotisserie Pork Tenderloin**...Porcini Risotto, Warm Mushroom Salad, and Truffle Vinaigrette 32.00  
» *Valpolicella Ripasso La Colombaia, Veneto, '04 9.00*

**Seared Tofu**...Angel Hair Pasta, Zucchini, Eggplant, Tomatoes, Mushrooms, Lentils, and Sun-dried Tomato Coulis 22.00  
» *La Fond Syrah, Santa Rita Hills '05 11.00*

**Bone-In Ribeye**...Wood-Roasted Spanish Onions, Fingerling Potatoes, Lemon Rosemary Butter, and a Veal Glacé 43.00  
» *Château de Cruzeau Pessac-Léognan, Graves '03 12.50*

**Braised Boneless Black Angus Short Ribs**...Creamy Polenta and a Blood Orange Demi-glace 39.00  
» *King Estate Pinot Noir, Oregon '06 13.00*

**Filet Gardiniere**...Oak-Grilled Filet of Beef with House-cured Vegetables, Quattro Formaggi Crushed Potatoes, and Veal Glace 38.00  
» *BR Cohn Cabernet Sauvignon, North Coast '06 11.50*

*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 6 or more.*

4/12/2008